

Brunch

Add bacon to any order for 1.⁹⁹

— OMELETS —

Served with scalloped potatoes, granola, fruit and gelato.

Lejon

Sautéed shrimp, crumbled bacon, scallions, mozzarella cheese, and homemade horseradish sauce. 11.⁴⁹

Campagnola

Our take on the Western – Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella cheese 10.⁹⁹

Crab and Asparagus

Lump crab, asparagus, Spanish onions and sun dried tomatoes topped with our roasted red pepper sauce. 11.⁹⁹

Wild Mushroom

Shiitake, portabello, and button mushrooms with baby leaf spinach and porcini bechamel sauce. 10.⁹⁹

Tomato and Goat Cheese

Diced tomatoes, goat cheese, scallions and fresh basil. 10.⁹⁹

— Frittata —

Served with Italian bread and mixed green salad.

Prosciutto di Parma

Prosciutto di Parma, Parmigiano Reggiano and chive pesto. 10.⁹⁹

Boursin

Boursin cheese and asparagus. 10.⁹⁹

Spanish Tortilla

Sautéed potatoes and caramelized spanish onions. 11.⁴⁹

— CREPES —

Served with scrambled eggs, granola, fruit and gelato.

Berry and Ricotta

Strawberries, blueberries and raspberries, ricotta cheese and our honey-orange sauce. 10.⁹⁹

Ham and Asparagus

Tavern ham, asparagus, Ricotta, Swiss, served with porcini bechamel sauce. 11.⁴⁹

Chicken

Roasted chicken, mushrooms, bacon and mozzarella cheese served with porcini bechamel sauce. 11.⁴⁹

Seafood

Lump crab, shrimp and salmon, sautéed with scallions, diced tomatoes served with cream cheese and porcini bechamel sauce. 12.⁹⁹

— Poached Eggs —

Served with Hollandaise sauce, scalloped potatoes, granola, fruit and gelato.

Eggs Benedict

with grilled tavern ham \$10.⁹⁹

Eggs Chesapeake

with lump crab \$11.⁹⁹

Eggs Mignon

with sautéed filet mignon \$12.⁴⁹

— FRENCH TOAST —

Served with scrambled eggs, cup of granola, fruit and gelato.

Crème Brûlée

Three pieces of Texas toast dipped in crème brûlée Grand Marnier batter, toasted and served with a maple-butter syrup. 9⁹⁹

Raspberry

Three pieces of Texas toast dipped in a raspberry infused crème brûlée batter, toasted and served with a warm vanilla custard. 9⁴⁹

Stuffed

Two pieces of Texas toast dipped in a crème brûlée batter and toasted, stuffed with whipped ricotta cheese, candied walnuts and roasted bananas. Drizzled with a maple-butter sauce 10⁹⁹

— BELGIAN WAFFLE —

Served with scrambled eggs, granola, fruit and gelato.

Blueberry

Belgian waffle with blueberries, caramelized bananas, maple-butter sauce. 9⁹⁹

— SUNDAY PAELLA —

Paella Espagnola

A Spanish paella with saffron infused rice, littleneck clams, mussels, chicken breast, sautéed shrimp and salmon, bell peppers, and onions. 13⁴⁹

— PANINI —

Served with scalloped potatoes and mixed greens.

Monte Cristo

Ham, turkey, swiss, tomatoes and raspberry jelly served warm on Creme Bruleé French Toast. 10⁹⁹

Caprese

Fresh bocconcino Mozzarella, plum tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 8⁹⁹
add chicken, shrimp, or ham. 10⁹⁹

Basil Pesto Chicken

Grilled chicken breast, basil pesto, mozzarella cheese, plum tomatoes, and leaf lettuce. 10⁹⁹

Sunday Club

Imported pancetta, tavern ham, egg, provolone cheese, lettuce, plum tomatoes, and roasted red pepper sauce 9⁹⁹

— INSALATE —

Dawson Salad

Mixed greens tossed with garbanzo beans, crumbled feta cheese, diced plum tomatoes, kalamata olives, crisp pancetta and hard boiled egg, topped with crispy carrot. 10⁹⁹

Spinach Salad

Trimmed baby leaf spinach, crumbled blue cheese, roasted walnuts, and dried cherries tossed in warm pancetta vinaigrette and topped with crispy onion. 10⁹⁹

Classic Caesar

Romaine hearts tossed with croutons, Caesar dressing, garnished with julienne sun dried tomatoes and shaved parmigiano reggiano. 10⁹⁹

— BEVERAGES —

Mimosas - Traditional and Pineapple - Orange Juice - Soft Drinks - Spritzers - Italian Sodas
Cranberry Juice - Bloody Mary - Bottled Beer - Mixed drinks - Wines