

## MOTHER'S DAY BRUNCH

### the lighter side

#### **AVOCADO TOAST | 14**

confit tomatoes, pickled shallot, smoked mozzarella, fresh basil and rosemary-honey balsamic drizzle on VBC sourdough bread [add egg | 2.50]

#### **MIXED BERRY BOWL | 12**

Ithaca Milk raspberry yogurt, mixed berry compote, VBC granola, fresh mint

#### **BEEF & GOAT CHEESE SALAD | 17.5**

roasted beets, fried goat cheese, arugula, candied hazelnuts, rosemary-honey balsamic vinaigrette  
add a protein: grilled chicken 7 | grilled salmon 11 | grilled shrimp 10

### fork & knife

#### **CREAMY SHRIMP & GRITS | 22**

with blackened shrimp, corn succotash, gouda cream sauce and a parmesan crisp

#### **FRIED CHICKEN & WAFFLES | 24**

two waffles piled high with TRATA chicken fingers, 100% NY Maple syrup and bourbon whipped cream

#### **SAUSAGE, BISCUITS & GRAVY | 17**

costanza local pork sausage gravy over buttermilk biscuits, topped with two fried eggs

#### **BAKED FRENCH TOAST | 15**

VBC brioche baked with eggs, vanilla, maple syrup and cinnamon, topped mixed berry compote, fresh berries and bourbon whipped cream

### handheld

*served with home fries*

#### **BREAKFAST PIZZA | 18**

costanza local sausage, caramelized onions, roasted peppers, cheddar-jack cheese, scrambled eggs, hot honey

#### **BREAKFAST SAMMY | 16**

whisked eggs, smoked bacon, aged cheddar cheese, caramelized onions, arugula and basil-lemon aioli

#### **HANGOVER BURGER | 22**

8oz chuck burger, fried egg, smoked bacon, goat cheese, arugula and blackberry jam

#### **SUNSHINE VEGGIE BURGER | 18.5** [vegan version | 16]

housemade black bean burger, fried egg, american cheese, lettuce, tomato, garlic aioli

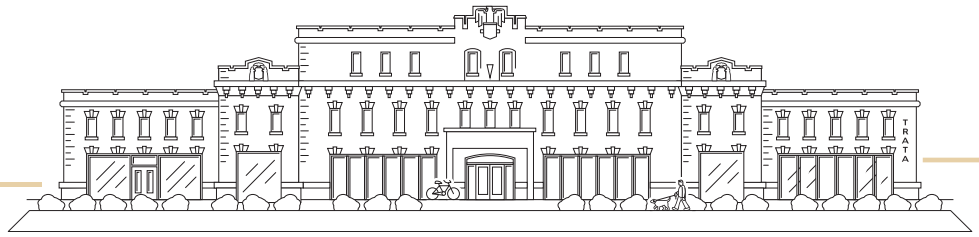
### sides

**HOME FRIES | 7.5**

**BLACK FOREST SMOKED BACON | 5.75**

**AVOCADO | 3.75**

**SIDE SALAD | 7.5**



## SUNDAY LIBATIONS

### alcoholic

<b>KOMBUCHA ROYALE</b> aperol   crème de mure   kombucha   prosecco	13.00
<b>TRATA BLOODY MARY</b> vodka   housemade mix	11.00
<b>TRATA MIMOSA</b> benvolio prosecco   fresh orange juice	9.00
<b>CLASSIC BELLINI</b> benvolio prosecco   ruby red peach	9.00
<b>LAVENDER COLLINS</b> empress gin   lemon   lavender soda	13.00
<b>ESPRESSO MARTINI</b> vanilla vodka   kahlua   bailey's   fresh espresso	13.00
<b>BOOZE &amp; BUZZ</b> french roast coffee   black button bourbon cream   bitters	9.50
<b>IRISH COFFEE</b> french roast coffee   jameson irish whiskey	9.50
<b>BAILEY'S COFFEE</b> french roast coffee   bailey's irish cream	9.50

### non- alcoholic

<b>COFFEE</b> Regular or Decaf	3.75
<b>ESPRESSO</b>	5.00
<b>DOUBLE ESPRESSO</b>	6.50
<b>HOT TEA</b>	4.00
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<b>SODA</b>	3.75
<b>FIZZ</b> Ginger Beer   Cream Soda	4.00
<b>SARATOGA SPARKLING WATER</b>	4.50
<i>From Fairport Brewing:</i>	
<b>RATTLESNAKE PETE'S ROOT BEER</b>	7.00
<b>TIMBUCHA KOMBUCHA</b> Turmeric Rose	8.50
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<b>LAVENDER SODA</b> housemade lavender soda   fresh lemon	7.50
<b>DARK &amp; SPICY</b> housemade ginger syrup   lime   fresh mint	7.50
<b>WHITE CRANBERRY SPRITZ</b> white cranberry juice   fresh lime   soda   cranberries	7.50

### beer & wine wall



**SCAN CODE** for a full list of beer and wine available on our self-serve beer wall. Ask your server for an access card.