

Sunday BRUNCH

APPETIZERS

Wild Mushroom Tart | \$14

Wild mushrooms, Boursin cheese and truffle oil

PAI Brunch Board | \$15

Waffles, assorted scones, pastries, jams and spreads

Shashuka | \$16

Poached eggs, tomatoes, green peppers, feta cheese, herbs, and grilled bread

BRUNCH ENTRÉES

French Toast Casserole | \$14

Brioche bread, mascarpone, raisin compote, salted peanut butter crème anglaise

Egg Frittata | \$14

Tomatoes, spinach, onion, mushrooms, Swiss cheese, with choice of salad, fruit or soup (Tomato Dill or French Onion)

Eggs Benedict | \$15

Braised pork, poached egg, brown butter hollandaise, apples and house made biscuits

Potato Latkes | \$15

Potato pancakes, dill & lemon yogurt, smoked salmon and pickled onion

Breakfast Burger | \$16

Arugula, tomato jam, crispy fried potatoes, maple aioli, and a sunny side up egg

Chicken & Waffles | \$17

Buttermilk fried chicken breast, cornmeal waffle, stone-ground mustard and maple glaze with whipped bourbon butter and two farm fresh eggs

SALADS

PAI House Salad

Mixed greens, tomatoes, cucumbers, onions, and croutons

Kale Caesar Salad

Kale, pistachio, Parmesan, brioche bread crumbs, and a creamy lemon vinaigrette

Winter Sprouts Salad

Brussel sprouts, shaved root vegetables, walnuts, ricotta salata, cranberries, and a stone ground mustard vinaigrette

Winter Spinach Salad

Spinach, hardboiled egg, bacon, aged white cheddar cheese, and a sweet & sour dressing

Fried Goat Cheese Salad

Fried goat cheese disk, arugula, roasted beats, grapefruit, pine nuts, and a white French dressing

Bottomless Mimosa's | \$18.95 & Bottomless Bloody Mary's | \$24.95

V = Vegan | VG = Vegetarian | DF = Dairy Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

***Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy please understand there is a possibility your food may come in contact with them.*

