

BRUNCH

saturday + sunday 11-3

STARTERS

Zeppole \$14

classic Italian pastry lightly fried and dusted with powdered sugar. served with choice of hazelnut chocolate and citrus or fresh fruit with honey-peppercorn ricotta (V, GF, T)

Giardino Board \$18

trio of fresh seasonal fruits, manchego, honey peppercorn ricotta, herbed goat cheese, seasonal jam, grilled crostini, toasted pistachios, brie, served charcuterie style (V, GFO + \$2, T)

FRENCH OMELETTES

served with choice of fresh fruit or lemon dill dressed greens

Goat Cheese and Mushroom \$16

grilled shiitake mushrooms, herbed goat cheese, shallot, lemon-dill aioli*, chive (V, GF)

Serrano Ham \$16

asiago, manchego, harissa aioli*, chive, aleppo pepper (GF, P)

Atlantic Crab \$18

sherry cipollini onion, crispy Serrano ham, pickled Fresno chile (GF, P)

TOASTS

Served with choice of fresh fruit or lemon dill dressed greens

Grilled Zucchini Toast \$16

lemon dill vinaigrette, Calabrian chile, Parmigiano-Reggiano, fresh basil, lemon zest, sunny up eggs* on grilled crostini (V, GFO + \$2)

Pinky's Croque Madame \$16

Prosciutto di Parma, iberico ham, asiago-manchego cream, pancetta, sunny up eggs* on grilled crostini (GFO + \$2, P)

BOWLS

Seasonal Risotto \$20

spring pea puree, grilled asparagus, cherry tomatoes, pickled shallots, fennel, toasted almonds, citrus, herbs, sorrel, aleppo (VEGAN, GF, T) + Burrata \$9

Grilled Shiitake Mushroom \$16

Sherry cream, pickled Fresno chile, lemon-parmesan arugula, served over brunch potatoes with sunny up eggs (V, GF, VEGAN option)

Lamb Papas \$19

asiago, manchego, harissa aioli*, lamb gravy, pickled radish, citrus honey drizzle, aleppo pepper, served over brunch potatoes with sunny up eggs (GF)

Crispy Chicken Cutlet \$17

with fried chicken thigh, house greens and lemon dill aioli*, served over brunch potatoes with sunny up eggs (GF)

CLASSICS

Served with choice of fresh fruit or lemon dill dressed greens

2 Eggs* Your Way \$14

Served with a choice of bacon, fried chicken thigh, Serrano ham, grilled chicken thigh, or grilled shiitake mushrooms and grilled crostini. with your choice of asiago, manchego, Parmesan, dill havarti, goat cheese (GFO +\$2)

Make it a Sammy \$15

2 eggs* your way served with a choice of bacon, fried chicken thigh, Serrano ham, grilled chicken thigh, or grilled shiitake mushrooms served on a grilled baguette. with your choice of asiago, manchego, Parmesan, dill havarti, goat cheese (GFO +\$2)

SIDES

All sides are GF, crostini is GFO

Brunch Potatoes \$5 • Fries \$6 • Grilled Crostini \$4

Sautéed Broccolini \$8 • House salad \$6 • Grilled

Asparagus with Lemon Dill Aioli \$8

MIMOSA PITCHERS

served with glasses of ice unless requested otherwise

Cranberry, Orange, Pineapple, Grapefruit \$38

Seasonal \$40

GF - gluten free • GFO - gluten free option • P - contains pork or is cooked with pork • V - vegetarian • VEGAN • T - contains tree nuts

our fryer is always 100% gluten free.

celiac/extreme sensitivity: please let your server know to prevent cross contamination | all parties of 8+ are subject to an automatic 20% gratuity

* consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

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