



BRUNCH MENU

Mimosas! Ask your server for today's selections 10.00

BREAKFAST

Eggs Benedict with Strigo Ham, Toasted Focaccia, Poached Eggs and Hollandaise	13.00
Smoked Ham and Cheddar Cheese Frittata with a Mixed Green Salad	15.00
Scrambled Eggs with Shitake Mushrooms, Arugula, and Feta Cheese	14.00
Focaccia French Toast with Macerated Strawberries and a Rosemary Maple Syrup	12.00
Huevos Rancheros with Chorizo, Red Beans and a Cilantro Lime Crema	13.00
Toasted Banana Nut Bread with Apple Butter and Sea Salt	5.00

LUNCH

Fried Salt Cod and Potato Fritters with a Saffron Aioli	10.00
Baby Kale Salad of Strawberries, Toasted Cashews, Fried Leeks and a Champagne Dressing	12.00
Smoked Salmon with Roasted Asparagus, Radish topped with Hollandaise Sauce	14.00
Shrimp and Grits with Strigo Smoked Ham, Baby Bok Choy and a Fried Egg	16.00
Strigo Burger with Melted Cheddar, Arugula, Strigo Bacon and Rubarb Ketchup on a Brioche Bun	17.00
Grilled Beef with Hasselback Potato and a Beef Gravy	17.00

STRIGO BOARDS

	Small	Large
Regional Cheese, Seasonal Preserves, Honey, Strigo Focaccia	19.00	36.00
Cured and Prepared Meats, House Pickles, Grain Mustard, Strigo Focaccia	21.00	40.00

We proudly support local farms and producers.

Strigo Vineyards adds an 18% service charge to all bills in lieu of tipping to more equitably support all staff, recognize their collective efforts and promote a balanced team spirit. Any extra tipping is at your discretion.

(V) Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STRIGO WINE WALL MENU

APRIL 2021 MENU

DISPENSE/ R 1 - ITALIAN WHITES

1	2018 Fiano, Gelso Bianco, Podere	<i>Puglia, Italy</i>	35.00	o
2	2020 Ortrugo Dei Colli Piacentini, DOC Bonelli	<i>Piacenza, Italy</i>	33.00	o
3	2017 Collio Friulano DOC, Doro Princic	<i>Friuli-Venezia, Italy</i>	35.00	o
4	2015 Verdicchio Clasico Superiore, Pievalta	<i>Marche, Italy</i>	35.00	o
5	2017 Costamolino Vermentino di Sardegna DOC, Argiolas	<i>Sardinia, Italy</i>	35.00	o
6	2016 Vernaccia di San Gimignano, San Quirico	<i>Tuscany, Italy</i>	38.00	o
7	2017 Pinot Bianco Moriz Südtirol DOC, Tramin	<i>Trentino-Alto Adige, Italy</i>	37.00	o
8	2019 Lugana San Benedetto DOC, Zenato	<i>Veneto, Italy</i>	30.00	o

DISPENSER 2 - WHITE WINE

9	2019 Negroamaro Rosato, Cantele	<i>Salento, Italy</i>	40.00	o
10	2017 Rosé La Classique Tavel, Domaine La Rocaleire	<i>Rhone Valley, France</i>	40.00	o
11	2019 Mindy's Giggle Juice, Colloca Estate Winery	<i>Fair Haven, NY</i>	30.00	o
12	2016 Riesling, Colloca Estate Winery	<i>Fair Haven, NY</i>	30.00	o
13	N/V MoscatoD'Asti "Frizzante", Macario / Vigneti	<i>Piedmont, Italy</i>	40.00	o
14	2019 MoscatoD'Asti, Cascina La Doria San Cristoforo	<i>Langhe, Italy</i>	30.00	o
15	2020 Chenin Blanc + Viognier, Pine Ridge Vineyards	<i>Napa, CA</i>	30.00	o
16	2018 Chardonnay, The Arsonist, Matchbook	<i>Dunnigan Hills, CA</i>	35.00	o

DISPENSER 3 - ITALIAN RED

17	2014 Barolo DOCG, Azienda Agricola Camparo	<i>Piedmont, Italy</i>	68.00	o
18	2018 Pino Nero "i Cortini" Castello Di Neive	<i>Neive, Italy</i>	60.00	o
19	2012 In Primis Toscana Rosso, Azienda Agricola Piandaccolli	<i>Tuscany, Italy</i>	45.00	o
20	2016 "Sette Aje" Nerello Mascalese, Feudo Solaria	<i>Sicily, Italy</i>	35.00	o
21	2017 "Avia Pervia" Primitivo Podere	<i>Puglia, Italy</i>	34.00	o
22	2017 Valpolicella Superiore DOC, Zenato	<i>Veneto, Italy</i>	35.00	o
23	2017 Chianti Rufina DOCG, Vigneto Bucerchiale	<i>Tuscany, Italy</i>	60.00	o
24	2015 "Sette Aje" Nero D'Avola, Feudo Solaria	<i>Sicily, Italy</i>	35.00	o

DISPENSER 4 - RED WINE

25	2014 Ugolforte Brunello di Montalcino DOCG, Tenuta San Giorgio	<i>Tuscany, Italy</i>	70.00	o
26	2011 Brunello di Montalcino, Le Macioche	<i>Tuscany, Italy</i>	86.00	o
27	2014 Brunello di Montalcino DOCG, Il Marroneto	<i>Tuscany, Italy</i>	75.00	o
28	2019 Susmaniello, Masseria Li Veli	<i>Salento, Italy</i>	60.00	o
29	2018 Cabernet Sauvignon, Smith & Hook	<i>Central Coast, CA</i>	40.00	o
30	2017 Cabernet Sauvignon "Mossback" Russian River Valley	<i>Chalk Hill, CA</i>	50.00	o
31	2016 Amarone della Valpolicella Classico DOCG, Zenato	<i>Veneto, Italy</i>	95.00	o
32	2013 STRIGO'S SIGNATURE BLEND Monte Do Carrapatelo	<i>Alentejano, Portugal</i>	36.00	o

SPARKLING & SPECIALTY WINE - Bottle Service Only

N/V	Vinsanto, Moriz Südtirol, San Felice	<i>Toscana-Chianti, Italy</i>	38.00	o
2018	Conegliano Prosecco Superiore DOCG, Ardengi	<i>Veneto, Italy</i>	26.00	o
N/V	Franciacorta Extra Brut DOCG, Barone Pizzini	<i>Lombardy, Italy</i>	40.00	o
2014	Franciacorta Brute Rosé DOCG, Barone Pizzini	<i>Lombardy, Italy</i>	54.00	o