

# Breakfast Menu



## STARTERS

**GREEK YOGURT PARFAIT 7**  
Honey yogurt berries, almond granola

**FRUIT PLATE 11**  
Assorted seasonal fruit

**ASSORTED CERALS 8**

## FROM THE GRILL

All griddle items served with maple syrup, choice of applewood smoked bacon, pork sausage, or turkey bacon

**BELGIAN WAFFLE 16**

**BUTTERMILK SHORT STACK 12**

**BUTTERMILK PANCAKES 16**

**FRENCH TOAST 16**

## FAVORITES

All Favorites served with country breakfast potatoes.

**BUILD YOUR OWN OMELET 15**  
Choice of toast  
Choice of 1 from each group  
Meats: bacon, ham, sausage, turkey bacon  
Vegetables: spinach, tomatoes, mushrooms, onions, peppers  
Cheese: American, Cheddar, Swiss, Provolone, or Feta  
Additional items: \$1 each

**CLASSIC EGGS BENEDICT 16**  
with Canadian bacon on English muffin  
Two eggs any style 14  
Choice of Bacon, pork sausage, or turkey bacon

**CLASSIC OMELET 12**

**STEAK AND EGGS 18**  
two eggs any style, 8oz rib eye, choice of toast

**BEVERAGES**  
ORANGE, CRANBERRY, APPLE JUICE  
ASSORTED HOT TEAS 4  
COFFEE 4  
MILK 5  
SOFT DRINKS 4  
PANNA OR PELLEGRINO 7

**SIDES**  
APPLE SMOKED BACON 7 TURKEY BACON 8  
FRUIT CUP 8  
PORK ROLL 7  
PORK SAUSAGE 7  
TOAST 5 (WHITE, WHEAT, RYE, ENGLISH MUFFIN, BAGEL)  
ADD CREAM CHEESE +\$2

## FROM THE BAR

MIMOSA 11      BLOODY MARY 11

# CHEF CRAIG'S LEAVANDER'S 22 SOUTHERN BREAKFAST SPECIALS

## STARTERS

### OLD FASHION OATMEAL 9

Sweet cream, brown sugar, fresh berries

### STONE-GROUND CREAMY BUTTERY GRITS 9

### ALABAMA FRIED GREEN TOMATOES 10

Buttermilk, black garlic bacon, chipotle aioli

## FROM THE GRILL

### ALABAMA SWEET POTATO BUTTERMILK PECAN PANCAKES 18

Served with pepper turkey bacon, warm maple syrup

### CAROLINA PEACH BUTTERMILK PANCAKES 18

### CAROLINA CHOCOLATE CHIP SHORT STACK 13

w/pepper turkey bacon, warm syrup, and whipped cream

### LOUISIANA BANANA SPLIT FRENCH TOAST 18

Topped w/ strawberries, blueberries, bananas, warm vanilla sauce, caramel sauce, and whipped cream (House Favorite)

## FAVORITES

Served with country breakfast potatoes.

### CAJUN OMELET 18

Cajun seasoned shrimp, diced tomatoes, spinach, mushrooms, pepperjack cheese, choice of toast.

### SOUTHERN EGGS BENEDICT 18

Two eggs sunny side up, fried green tomatoes, sauteed spinach, Grandma Ida's turkey andouille sausage gravy on a bed of grilled sweet buttery cornbread.

### LEAVANDER'S CAJUN SHRIMP & GRITS 18

Sauteed black tiger shrimp, tri-color peppers, onions, fresh herbs, turkey andouille sausage, Monterey jack cheese on a bed of creamy grits

### CRISY COUNTRY CHICKEN FRIED STEAK & EGGS 18

Two (2) any style eggs, Grandma Ida's turkey andouille sausage gravy, choice of toast

### SOUTHERN FARM RAISED FRIED CATFISH & CHEESY GRITS 18

Sweet and Sassy Dry Rub

## SIDES 10

Beef Sausage - Pepper Turkey Bacon - Turkey Andouille Sausage - Buttery Cheesy Grits - Crispy Country Potatoes

## FROM THE BAR

GRAPEFRUIT ROSEMARY MIMOSA 12

NEW ORLEANS BLOOD BULL COCKTAIL 12

# Dinner Menu



## STARTERS

### **BLISTERED SHISHITO PEPPERS 15**

Oven roasted Shishito peppers, roasted herbs, black garlic, grilled flat bread.

### **CALAMARI FRITTI 16**

spicy marinara sauce.

### **ZUPPA DI CLAMS OR MUSSELS 17 (RED OR WHITE)**

Sautéed shallots, garlic, white wine, fresh parsley, crushed pepper, butter, virgin olive oil

### **JERSEY SHORE OYSTERS 16**

Oysters on the half-shell served, lemon & Sriracha Tabasco sauce.

### **DOLCE E PICCANTE SHRIMP \$16**

Sweet & Spicy, citric arugula.

### **ZUPPA TOSCANA 9**

Tuscan soup

### **CESARE 13**

Caesar salad, shaved parmigiana, homemade croutons, anchovies.

### **BUFALA MOZZARELLA CAPRESE SALAD 14**

Heirloom Jersey tomatoes, mozzarella, basil, extra virgin olive oil.

Add-ons: chicken 7, shrimp 10, crab meat 10

## DESSERTS

### **Brownie Caldo 11**

Warm brownie, vanilla gelato, whipped cream, chocolate sauce

### **Trio Gelato 12**

Mascarpone, chocolate, Strawberry

### **Cannoli's 10**

Fried pastry dough, sweet creamy ricotta cheese filling

### **Torta Tiramisu 12**

## SIDE DISHES

### **ASPARAGI ALLA GRIGLIA 10**

Grilled asparagus

### **FUNGHI TRIFOLATI 8**

Wild mushroom w/white wine

### **SPINACIO \$10**

Sautee Spinach

### **PASTA Alimentare 12**

Choice of Spaghetti, Fettuccini, Bucatini, or Cheese Ravioli

### **PATATINE FRITTI 10**

crispy fries

### **POLPETTE 12**

Homemade meatballs, Pomodoro sauce.

### **SALSICCIA 12**

Spicy Sausage, peppers, onions

### **CODA DI ARAGOSTA A STRISCE BRASILIANE (BRAZILIAN STRIPE LOBSTER RAVIOLI) 35**

Lobster ravioli, black garlic, basil, crab vodka rosa sauce, shaved Asiago cheese.

### **PAPPARDELLE DELLA NONNA \$24**

Homemade ribbon pasta, wild mushrooms, fresh herbs, sweet pepper demi sauce, sheep's milk Manchego cheese

## CHILDRENS MENU

Under 10

### **CHEESE RAVIOLI AND MEATBALL 13**

### **FETTUCCINE ALFREDO 12**

### **CHICKEN TENDERS AND PASTA 12**

### **CHICKEN PARMIGIANA AND PASTA 13**

### **SPAGHETTI AND MEATBALLS 13**

## ENTRÉES – MAIN COURSE

### **Chef Craig's Southern Italian Filet Tip Medallion 34**

Pan seared angus beef tip, black garlic, pearl onions, wild mushrooms, blistered heirloom tomatoes, Cabernet Sauvignon demi-glace, tricolor finger potato.

### **CHEF'S CLASSIC Spaghetti & Meatballs 22**

### **DOLCE E PICCANTE PESCE 32**

Pan-seared salmon bites, sweet & sassy fresh herb mix, fettuccine & creamy alfredo sauce.

### **ARAGOSTA FRANCESE 45**

Brazilian Lobster tail, francese batter, pan-seared, Linguine, lump crab meat, sweet basil, garlic-white-wine-lemon butter sauce.... (House favorite)

### **Black Italian Risotto w/Sweet & Sassy Shrimp 34**

Pan seared farm raised black tiger shrimp, creamy mushroom herb Italian black risotto.

### **Chef Craig's Southern Italian Valle D'Aosta 30**

Pan seared organic filet chicken breast, wilted spinach, sundried tomatoes, olives, wild Italian herbs black risotto, Barolo white wine reduction, fontina cheese.

### **Eggplant/Chicken/Veal Parmesan 22/23/25**

Herb seasoned breadcrumbs, homemade bucatini Pasta

## **Featuring Chef Craig's "Leavander's 22" Southern Italian Specialties**

### **CALAMARI CAJUN 16**

Cajun, southern Italian spices, sweet red chili dipping sauce

### **POMODORI VERDI FRITTI 13**

Fried Green Tomato buttermilk, black garlic, smoked bacon, chipotle aioli

### **COSTOLA CORTA BRASATE 35**

Braised Short Rib marinated and slowly cooked with fresh Italian herbs, sweet chili red demi glaze, over a bed of creamy polenta or crispy tricolor fingerling potatoes.

### **GAMBERI PICCANTI E POLENTA 36**

Pan seared black tiger shrimp, tri color pepper, red onions, fresh Italian herbs, andouille sausage, Monterey jack cheese, on a bed creamy polenta.

### **POLLO ANNERITO PESTO ALFREDO 27**

Pan seared organic blackened chicken breast, garlic, basil, sundried tomatoes, in a creamy pesto alfredo sauce over fettuccine pasta.

### **LANDON VERI 39**

Land and Sea - 14oz Grilled Ribeye honey pepper glazed steak topped with twin jumbo sweet & spicy shrimp and blistered heirloom baby tomato

### **CHEF CRAIG'S SOUTHERN ITALIAN CAJUN SEAFOOD BROIL 42**

Dungeness crab legs, clams, mussels, shrimp, corn cob potatoes, Italian herbs, jersey tomato seafood broth

## **SIDE DISHES**

### **BRUSSEL SPROUTS 10**

Pan seared Brussel sprouts tossed with sweet and sassy honey glaze with smoked bacon, drizzled balsamic, and parmesan cheese.

### **POLENTA 10**

Herb Mascarpone polenta