

- BRUNCH MENU -

Saturday & Sunday: 11AM to 3PM

- COCKTAILS & BUBBLES -

SPAGHETTI | 8

Aperol | Lemon Juice
Stella Draft

ROSE SPRITZ | 12

Ketel One Grapefruit
Grapefruit Soda | Brut Rosé
Aperol

MIMOSA | 10

Avisi Prosecco
Orange Juice | Strawberry

CLASSIC BLOODY MARY | 14

Prosciutto Wrapped Celery
Pepper Jack | Calabrian Chile Pepper
Tito's (add PBR beer back +2)

FRICO ROSATO | 8

Light Bodied Rosé | Italy
(Bottle: \$32)

- WEEKEND BRUNCH -

CHEF'S FEATURED OMELET | 16

Breakfast Potatoes | Fresh Fruit

AVOCADO TOAST | 17

Poached Eggs | Five-Grain Bread | Radish
Tomatoes | Arugula | Cilantro | Sesame Seeds | Vinaigrette | Fruit

TRADITIONAL BENEDICT | 16

Canadian Style Ham | English Muffin | Poached Eggs
Hollandaise | Breakfast Potatoes

TUSCAN BENEDICT | 18

Toasted Ciabatta | Heirloom Tomatoes | Burrata | Prosciutto
Poached Eggs | Olive Oil | Balsamic Glaze | Breakfast Potatoes

BRIOCHE FRENCH TOAST | 15

Bacon | Strawberry | Powdered Sugar | Maple Syrup

TRADITIONAL BREAKFAST | 14

Two Eggs | Sausage or Bacon | Breakfast Potatoes
English Muffin | Fresh Fruit

- SIDES -

BACON | 4

SAUSAGE | 4

BREAKFAST POTATOES | 4

FRESH FRUIT | 4

- FLATBREADS & SMALL PLATES -

FARMER'S WIFE FLATBREAD | 14

(cauliflower crust + 4)

Tomato Sauce | Basil | Mozzarella
Arugula Heirloom Cherry Tomatoes
Lemon | Fontina

WILD MUSHROOM FLATBREAD | 14

(cauliflower crust + 4)

Roasted Garlic | Fontina
Goat Cheese | Arugula | Truffle Oil | 10-Year Balsamic

HONEY RICOTTA | 12

EVOO | Honeycomb | Basil | Fig Mostarda
Whipped Ricotta | Toast

SHRIMP & CALAMARI FRITTI | 14

Crisp Calamari | Shrimp | Cherry Peppers
Lemon Aioli

TUSCAN SHRIMP & EGGPLANT | 15

Crispy Eggplant | Blackened Shrimp | Peppers
Vino | Spicy Creole Sauce

TOMATO BURRATA BRUSCHETTA | 14

Toast | Basil | Parmesan Reggiano
Balsamic Glaze

LOBSTER BISQUE | 9

EVOO | Chives

SHRIMP COCKTAIL | 19

(limited availability)

Jumbo Sweet Shrimp | Horseradish Cocktail Sauce

- GREENS -

CAESAR SALAD | 10

Romaine | Tomatoes | Croutons | Lemon | Black Pepper

LIVIA HOUSE SALAD | 12

Little Gem Lettuces | Carrots | Avocado | Tomato | Radishes | Cucumber
Red Wine Vinaigrette | 10-Year Balsamic

TUSCAN WEDGE | 12

Baby Romaine | Bacon | Gorgonzola | Tomatoes | Chives | Creamy Parmesan

ROASTED BEET SALAD | 12

Roasted Beets | Goat Cheese | Pistachio | Spinach | Quinoa | Fennel
Champagne Vinaigrette

SIMPLE ARUGULA & BLACKENED SHRIMP | 18

Baby Arugula | Fennel | Tomatoes | Parmesan | Blackened Shrimp | Pine Nuts
Lemon Vinaigrette

SHRIMP LOUIE SALAD | 22

Romaine | Napa Cabbage | Radicchio | Avocado | Tomatoes | Asparagus | Shrimp
Eggs | Radish | Chives | Lemon Basil Vinaigrette | Louie Dressing

BLACKENED SALMON & QUINOA | 19

Organic Kale | Scottish Salmon | Quinoa | Tomatoes | Peppers
Squash | Lemon Basil Vinaigrette

MEDITERRANEAN SALAD | 18

Little Gem Lettuce | Grilled Chicken | Tomatoes | Cucumbers | Red Onion
Kalamata Olives | Pepperoncini | Garbanzo Beans | Basil | Parsley | Oregano Feta
Red Wine Vinaigrette

FARMER'S CHICKEN SALAD | 18

Leafy Greens | Balsamic Chicken | Avocado | Corn | Strawberry
Pecans | Feta | Lemon Basil Vinaigrette

- HOUSE SPECIALTIES -

PETITE NEW ZEALAND LAMB CHOPS | 24

Gorgonzola Crusted | Seasonal Vegetables
Whipped Potatoes | Veal Demi Glace

MARYLAND CRAB CAKE | 21

Crab | Sweet Shrimp | Lemon | Old Bay | Baby Yukons
Seasonal Vegetables | Remoulade Sauce

PETITE FILET MIGNON | 25

4 oz. Filet | Romano Crusted Tomato
Whipped Potatoes | Asparagus | Demi Glace

CHICKEN LIMONE | 24

Pan Seared | French Green Beans | Garlic | Baby Yukons
Shallots | Lemon Caper Butter Sauce

STEAKHOUSE PRIME BURGER | 17

8 oz. Burger Patty | Bacon | White Cheddar
Rosemary Aioli | Lettuce | Tomato | Brioche Bun | Fries

MUSHROOM SACCHETTI | 19

Fresh Herbs | Chili Flakes | Garlic | Shallots
Wild Mushrooms | Goat Cheese | Truffle Oil

CHICKEN MILANESE | 25

Crispy Hand-Breaded Chicken | Mozzarella
EVOO | Linguine Fini

8 FINGER CAVATELLI alla VODKA | 22

Mascarpone | Basil | Prosciutto | Chicken
Spicy Tomato Cream Sauce

EGGPLANT PARMESAN | 19

Hand-Breaded Eggplant | EVOO | Mozzarella
Linguine Fini | Basil Pesto | Roasted Tomato Sauce
10-Year Balsamic

*The County Health Department advises that eating raw, undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server of any allergies you may have.