

# VIVIENNE

KITCHEN & PANTRY

## BREAKFAST

Morning Starter 6  
*savory scone, baked egg, wee salad*

Egg Sandwich 6/ add Prosciutto or Bacon 2  
*brie, house aioli, mama lil's peppers, greens, ciabatta*

Two Baked Eggs\* on Toast 8  
*campagnolo toast, shaved pecorino, simple green salad*

Citrus Braised Pork 9/13  
*polenta, black beans, pickled red onion, baked egg,  
house fermented hot sauce*

Bacon and Cheese Frittata 9  
*dill yogurt chees, simple green salad, toast w herb butter*

Breakfast Porridge 5/8  
*oats, quinoa, toasted coconut, seasonal fruit, pistachios*

Granola 5/8  
*oats, chia, coconut, honey nuts, butter, olive oil  
yogurt, milk, or almond milk  
seasonal fruit*

## DRINKS

Extracto Coffee 3

Cold Brew 3 /3.50

Juice *orange or grapefruit* 3/ 5

Smith Tea *green, black, or herbal* 3

Iced Tea 3

Mimosa 9

Wine/Beer/Cider/Cocktails YES!

## LUNCH

Simple Green Salad 3/5  
*arugula, lemon honey vinaigrette, pecorino*

Soup and Salad  
*see special board for current offerings*

Tuna Salad – sandwich or salad 9  
*nori, green olives, toasted almonds & coconut,  
sherry vinaigrette, arugula*

BAT Sandwich 8  
*Bacon, Aioli, Arugula, chipotle Tomato jam, ciabatta*

Smashed Chickpea Sandwich 8  
*castelvetrano olives, mama lil's peppers,  
preserved lemon, pickled red onion, EVOO, ciabatta*

Open Face Egg Salad Sandwich 7  
*olives, celery, dill, pickled red onion. campagnolo toast,  
simple green salad*

PB & J 4  
*creamy peanut butter, seasonal jam, campagnolo bread*

Brie and Arugula 7  
*,seasonal jam, ciabatta, add prosciutto 3*

## SIDES

Egg\* 2

*baked soft, med, hard or hard boiled*

Toast, Herb Butter and Jam 3

House Sauerkraut 3

Bone broth 4

\*consuming raw or undercooked meats, shellfish, or eggs may increase risk of food borne illness