

butterface

Appetizers

TRUFFLE GARLIC CHEESE BREAD VG 16

Mozzarella, fontina, ciabatta, basil. Vegan option. 3.

AVOCADO TOAST * VG 16

Poached egg, tomato, red onion, sun dried tomato, basil, arugula, pistachio pesto, parmesan. Vegan option available.

STRAWBERRY TOAST VG 15

Ricotta, strawberries, pistachios, balsamic glaze, basil.

MINI BREAKFAST CALZONES 15

Fontina, sausage, egg, marinara.

FRIED BURRATA VG 19

Spicy vodka sauce, basil, parmesan, ciabatta.

BISCOTTI PARFAIT VG 16

Fresh berries, almonds, Greek yogurt, lemon, mint, honey.

PEACH BRUSCHETTA VG 15

Grilled peaches, cherry tomatoes, red onion, garlic, balsamic, hot honey, goat cheese, basil, ciabatta. Vegan option available.

TRUFFLE MUSHROOM ARANCINI VG 18

Cremini mushroom, arborio rice,

CHARCUTERIE CHIPS GF 18

Prosciutto, mozzarella, goat cheese, olive tapenade, fig jam, pistachios, hot honey.

WHIPPED RICOTTA VG 17

Olives, pistachios, almonds, capers, chili flakes, garlic, basil, honey, lemon zest, ciabatta.

SAGE TRUFFLE FRIES GF VG 14

Shoestring French fries, fresh sage, parmesan. Vegan option available.

Salads

SUMMER SALAD GF VG 16

Arugula, blueberries, almonds, watermelon radish, red onions, cucumber, goat cheese, mint, orange champagne vinaigrette. Add grilled chicken 5. Vegan option available.

CHICKEN CAESAR SALAD 22

Sage fried chicken, romaine, bacon, capers, focaccia croutons, parmesan, caesar dressing.

WEDGE COBB SALAD GF 22

Iceberg lettuce, bacon, cherry tomatoes, almonds, fried shallots, hard boiled egg, avocado, fresh chives, blue cheese dressing.

Pasta

DESIGNER LASAGNA 28

Bechamel, spicy vodka sauce, crispy prosciutto, ricotta, mozzarella, parmesan, basil.

LEMON RICOTTA BUCATINI VG 24

Meyer lemon, garlic, basil. Add grilled chicken. 5

TRUFFLE CREMINI MAFALADINE VG 26

Mushrooms, onion, parmesan, white truffle cream sauce, pistachio gremolata. Add grilled chicken. 5.

SHORT RIB RAVIOLI 29

Ricotta, peppercorn cream sauce, parmesan, basil.

GNOCCHI ALLA SORENTINA VG 23

Pomodoro, mozzarella, basil. Vegan option. 3.

SPICY RIGATONI A LA VODKA VG 25

San Marzano tomato, cream, Calabrian chili pepper. Add grilled chicken. 5

LOBSTER RAVIOLI 31

Maine lobster, sage cream butter sauce.

Sandwiches

All on ciabiatta. Served with fries or salad.

CAPRESE VG 21

Mozzarella, tomato, basil lemon aioli, arugula, balsamic glaze.

PROSCIUTTO 22

Mozzarella, fig jam, tomato, balsamic glaze, arugula.

CHICKEN BLT 23

Sage fried chicken, bacon, lettuce, mozzarella, tomato, lemon basil aioli.

FISH SANDWICH 24

Breaded cod, arugula, tomato, onion, lemon basil aioli, focaccia.

Breakfast

BUTTERFACE BREAKFAST * 17

Two eggs, sausage or bacon, roasted potatoes, sourdough, jam. Vegan option. 3.

THREE EGG OMELETTE * GF VG 18

Bell peppers, onions, mushrooms, mozzarella. Served with roasted potatoes or salad. Add bacon or sausage. 2. Sub egg whites. 3. Vegan option. 3.

STEAK AND EGGS * GF 36

8oz sirloin, two eggs, white truffle sage butter, roasted potatoes.

CHICKEN AND WAFFLES 29

Belgian waffle, sage fried chicken, hot honey maple butter syrup, powdered sugar.

PEACH COBBLER FRENCH TOAST VG 26

Fire roasted peaches, graham crumble, maple syrup, cinnamon sugar mascarpone, powdered sugar.

LEMON POPPYSEED PANCAKES VG 24

Ricotta, lemon vanilla icing, powdered sugar.

PROSCIUTTO BENEDICT * 26

Two poached eggs, prosciutto, arugula, hollandaise, chili oil, chives, English muffin.

EGGS IN PURGATORY * VG 24

Marinara, three sunny side up eggs, goat cheese, basil, chili oil, ciabatta.

BREAKFAST SANDWICH * 22

Two fried eggs, bacon, mozzarella, tomato, red onion, arugula, basil lemon aioli, focaccia, roasted potatoes or salad.

PLANT BASED SANDWICH V 23

Sausage, egg, smoked gouda, arugula, basil, roasted red pepper aioli, ciabatta, roasted potatoes or salad.

BREAKFAST SKILLET * GF 25

Sausage, sunny side up eggs, bell peppers, onions, mushrooms, garlic, fontina, pistachio pesto, roasted potatoes. Vegan option. 3.

GOOD MORNING BURGER * 26

8oz burger patty, bacon, lettuce, tomato, onion, mozzarella, sunny side up egg, lemon basil aioli, brioche bun, French fries.

SMOKED SALMON POTATO ROSTI * GF 28

Creme freche, capers, red onion, cucumber, dill, chives.

FISH AND CHIPS 25

Battered cod fillet, shoestring fries, Calabrian chili remoulade.

Pizza

BF MARGARITA VG 23

Marinara, garlic, mozzarella, pistachio pesto, basil.

SAGE SAUSAGE 24

Fried sage, ricotta, mozzarella, hot honey.

FUNGHI VG 23

Fontina, mozzarella, mushrooms, truffle oil. Vegan option. 3.

BUFFALO CHICKEN RANCH 25

Mozzarella, marinara, bacon, onion, ranch, chives.

MEDITERANEAN VG 23

Marinara, mozzarella, mushrooms, garlic, red onions, bell pepper, arugula, balsamic glaze. Vegan option. 3.

Desserts

LIMONCELLO MASCARPONE CAKE VG 11

CHOCOLATE FUDGE CAKE VG 11

NEW YORK CHEESECAKE VG 12

PISTACHIO HONEY ZEPPLES VG 12

CHOCOLATE PISTACHIO CANNOLI VG 7

AFFOGATO AL CAFFÈ GF VG 8

GELATO OR SORBET GF VG 7

GF = Gluten Free VG = Vegetarian V = Vegan

* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

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Specialty Cocktails

- BUTTERFACE SPRITZ 9**
Limoncello, Prosecco, club soda, mint, lemon slices.
- BUON GIORNO AMORE 9**
Tequila, pineapple juice, agave, lime, Tajin rim, mint.
- BLOODY MARY 10**
Vodka, tomato juice, Worcestershire, Calabrian chili, pepper, olive brine, lemon juice, horseradish, celery salt.
- MOB WIFE 11**
Gin, blackberry syrup, lime juice, thyme syrup.
- PISTACHIO MARTINI 12**
Vodka, pistachio liqueur, Bailey's, pistachio rim.
- BOURBON BELLO 10**
Smoked maple bourbon whiskey, angostura bitters, maple syrup, fresh thyme, ginger beer, lemon juice.
- LAVENDER LEMON DROP 11**
Vodka, lavender syrup, lemon juice, orange liqueur, orange bitters, sugar rim.
- ITALIAN MULE 9**
Amaretto, lime juice, ginger beer.
- SHISHITO SPICE 15**
Mescal, lime juice, thyme syrup, hot honey vegetable ash rim.
- THE GODFATHER 14**
Bourbon, nocino, demerara syrup, bitters, smoked rosemary.
- GUAVA MOJITO 12**
White rum, guava nectar, lime juice, agave, club soda, mint.

Juice & Elixirs

- Orange Juice 8**
- Grapefruit Juice 7**
- Guava Juice 8**
- Green Goddess 9**
Apple, banana, kiwi, mango, pineapple.
- Happy Bunny 9**
Carrot, ginger, turmeric.
- Liver Rescue 9**
Fresh beet, ginger, turmeric.

Bottomless

90 min.

- MAMMA MIA SANGRIA 24**
- APEROL SPRITZ 25**
- MIMOSA 25**
- ROSE ALL DAY 24**

Mimosa Flight

Four Flavors 18
Blueberry Mint/ Guava Elderflower/ Orange Rosemary/ Strawberry Sorbet

Beer

- BIRRA MORETTI 7**
- MODELO 8**
- MICHELOB ULTRA 7**
- PERONI 8**
- NEW BELGIUM IPA 8**
- CORONA 8**
- HEINEKEN 8**

Mocktails & Non-Alcoholic Beverages

- RASPBERRY SPRITZ 8**
Raspberry syrup, lemon juice, maple syrup, ginger beer, cranberry juice
- PINEAPPLE COCONUT NOJITO 8**
Pineapple juice, coconut milk, sparkling water, mint, lime juice, agave.
- STRAWBERRY BASIL LEMONADE 7**
- DIRTY STRAWBERRY COKE 6**
- ORANGE CREAMSICLE SODA 6**
- LIMONATA OR ARANCIATA 5**
- ESPRESSO SODA 6**

Coffee & Tea

- ESPRESSO 4 5**
- SEASONAL LATTE 7**
- AMERICANO 4**
- GREEK FRAPPE 8**
- CAPPUCCINO 5**
- LOOSE LEAF TEA 5**

wine

Red

	6OZ	9OZ	BOTTLE
CHIANTI Rodano, Italy, 2021	10	14	58
NERO D'AVOLA Tasca Regaleali, Sicily, Italy, 2021	6	10	40
MONTEPULCIANO D'ABRUZZO Fantini, Italy, 2020	11	15	60
CABERNET SAUVIGNON Justin, Paso Robles, CA, 2022	15	19	78
BAROLO Marchesi Di Barolo, Italy, 2019			99

Bubbles

	6OZ	9OZ	BOTTLE
PROSECCO Mionetto	5	8	32
SPARKLING ROSE Chandon, California	14	18	72
MOET & CHANDON			160
VEUVE CLIQUOT			180
DOM PERIGNON			355

White

	6OZ	9OZ	BOTTLE
SAUVIGNON BLANC Chloe, Marlborough, NZ	9	13	52
PINOT GRIGIO Mezzacorona, Venice, Italy	8	12	48
CHARDONNAY Juli, Mendoza, Argentina, 2022	10	14	56
MOSCATO Villa Pozzi, Sicily, Italy	11	15	60
RIESLING The Hogue Cellars, Columbia Valley, WA	11	15	60

Pinks

	6OZ	9OZ	BOTTLE
ROSE Chateau D'esclans, Whispering Angel, 2024	11	15	62
ROSE The Hidden Sea, South Australia, 2024	14	18	72

*18% gratuity will be added to your check for parties of 6 or more.