



GLUTEN FREE BRUNCH MENU

ANTIPASTI

Caesar Salad (ask for no croutons) *romaine hearts, garlic croutons and Parmesan* 6.50

Mixed Lettuces *toasted walnuts, aged red wine vinaigrette and pecorino* 5.95

Beet and Peach Salad *pistachios, fennel, red wine vinaigrette* 7.50

Salumi board *assorted artisanal cured meats, pickled cantaloupe* 13.95

BRUNCH

Two Eggs *applewood smoked bacon, polenta, fontina cheese and fresh fruit* 7.95

Frittata of the Day *roasted potatoes and mixed lettuce* 8.95

Flatiron Steak *soft polenta, broccoli rabe, two poached eggs and Parmigiana shavings* 14.95

Chicken Sausage *potato-leek hash, poached eggs and a spicy cherry pepper chutney* 9.95

Poached Eggs (ask for no bread) *warm bruschetta, crispy pancetta, sautéed spinach, Parmigiana fonduta* 8.95

Smoked Salmon Crostini (ask for no crostini) *red onion, capers, tomatoes and chive mascarpone* 10.95

CONTORNI

all sides 4

Soft Polenta

Applewood Smoked Bacon

Seasonal Fruit Salad

Roasted Potatoes

FIFTH GROUP RESTAURANTS SERVES ONLY 100% TRANS FAT-FREE FOOD

A Fifth Group Restaurant Concept

South City Kitchen *Midtown & Vinings* | La Tavola | Ecco | Bold American Events & Catering | The Original El Taco