



GLUTEN-FREE BRUNCH

ANTIPASTI

<b>Caesar Salad</b> (ask for no croutons) <i>romaine hearts, garlic croutons and Parmesan</i> .....	6.50
<b>Mixed Lettuces</b> <i>toasted walnuts, aged red wine vinaigrette and pecorino</i> .....	5.95
<b>Beet &amp; Apple Salad</b> <i>pistachios, fennel and red wine vinaigrette</i> .....	7.50
<b>Salumi &amp; Cheese Board</b> (ask for no bread) <i>artisanal cured meat, cheeses, roasted grapes</i> .....	13.95

BRUNCH

<b>Two Eggs</b> <i>applewood smoked bacon, polenta and fresh fruit</i> .....	7.95
<b>Frittata of the Day</b> <i>roasted potatoes and mixed lettuces</i> .....	8.95
<b>Flatiron Steak</b> <i>soft polenta, broccoli rabe, two poached eggs and Parmigiana shavings</i> .....	14.95
<b>Chicken Sausage</b> <i>potato, leeks, poached eggs and a spicy cherry pepper chutney</i> .....	9.95
<b>Poached Eggs Bruschetta</b> (ask for no bread) <i>crispy pancetta, sautéed spinach, Parmigiana-basil fonduta</i> .....	8.95
<b>Smoked Salmon Crostini</b> (ask for no crostini) <i>pickled red onions, marinated olives and chive mascarpone</i> .....	10.95
<b>Sausage &amp; Eggs</b> <i>two poached eggs, grilled Italian sausage, soft polenta and salsa rosso</i> .....	9.95
<b>Pork Milanese</b> (ask for no bread crumbs) <i>pork scallopine, arugula-tomato salad and poached eggs</i> .....	12.95

CONTORNI

<b>Soft Polenta</b> .....	4
<b>Applewood Smoked Bacon</b> .....	4
<b>Seasonal Fruit Salad</b> .....	4
<b>Roasted Potatoes</b> .....	4

Our commitment to recycling, composting, supporting local farms and doing what we can to help the environment makes us at least 95% waste-free! We serve only 100% trans fat-free food; gluten free menus available upon request. Please note an 18% gratuity will be added to parties of six or more. For private and group dining, call 678.302.3264 or e-mail [awoods@fifthgroup.com](mailto:awoods@fifthgroup.com). For business and personal catering, call 404.815.1178 or visit [boldamerican.com](http://boldamerican.com).