



BRUNCH MENU

574-318-8000

SIGNATURE SPECIALTIES

BAKED OATMEAL 7.5

Steel cut oats baked with a brown sugar crust, fresh berries, and honey.

SHORT RIB HASH BOWL* 21

Fork tender short rib, bacon, caramelized onions, and breakfast potatoes, topped with two eggs over easy. Served with sourdough toast with house jam.

BOURBON GLAZED SALMON* 27

With crispy seasoned yukon potatoes & roasted vegetables.

BACON EGG CHEDDAR PANINI 14

Applewood smoked bacon, white cheddar and a over hard egg pressed in artisan bread with breakfast potatoes.

QUICHE LORRAINE* 16

Crispy local bacon, caramelized onions, gruyere cheese in a flaky pastry.

SHORT RIB BENEDICT* 21

Wine braised short ribs, savory waffle, poached eggs, and hollandaise sauce. Served with breakfast potatoes.

DAVE'S BREAKFAST SANDWICH* 18

Grilled rosemary ham with melted provolone, arugula and two over easy eggs on sourdough with breakfast potatoes.

AMERICANO BURGER* 16

Triple blend beef burger, topped with bacon, lettuce, tomato, onion, cheddar cheese, & fried farm egg on a brioche bun. Served with house truffle & parmesan chips.

BREAKFAST PIZZA 15

Our breakfast potatoes, scrambled eggs, ground sausage, bacon and mixed cheeses with herbed cream sauce.

MUSHROOM & TRUFFLE PIZZA 17

Mozzarella cheese with marinated cremini mushrooms, arugula, truffle oil drizzle & herb butter base.

BRIE & BOURBON FLATBREAD 18

Bourbon, apple & fig spread covered in brie cheese with chopped walnuts, caramelized onions & balsamic drizzle.

THE BIN 23 PIZZA 19

Prosciutto, Italian sausage, pepperoni, & mixed cheese with olives, red onions & crushed tomatoes.

CROQUE MADAME* 18

Local ham and gruyere cheese with a flavorful bechamel sauce and fried egg.

GARDEN OMELET 16

Three eggs, roasted garlic and cremini mushrooms, caramelized onions, and sauteed greens folded with herbed boursin cheese. Served with lightly dressed salad and sourdough toast with house jam.

ESSENTIAL BREAKFAST* 14

Two eggs over easy, breakfast potatoes, two slices of bacon or sausage patties and sourdough toast with house jam.

FRENCH TOAST 13.5

Thick sliced challah bread grilled golden brown with warm syrup. Try it Vino Style with mixed berry Pinot Noir compote, fresh berries, candied walnuts, and of course, whipped cream. +3.5

NAPA CHICKEN CHOPPED SALAD 15.5

Arugula and romaine lettuce blend with apple, gorgonzola crumbles, toasted pine nuts, ripe tomatoes, red onions, pulled roasted chicken, house vinaigrette, & ditalini pasta.

SIGNATURE BRUNCH COCKTAILS

CRAFT MIMOSA 16 | BELLINI OF THE DAY 9 | FROZE 14

BEVERAGES

CAPPUCCINO | LATTE | ESPRESSO | COFFEE | DECAF | ORANGE JUICE | MILK |
CHOCOLATE MILK | ICED TEA | HOT TEA

*Items may be served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness.