

## BREAKFAST

SMASHED FINGERLING POTATOES / 12  
with roasted onion, creme fraiche  
+ chives  
+ fried organic egg +3.5

AVOCADO TOAST / 13  
griddled country bread, mashed  
avocado, finished with Urfa chili +  
maldon salt  
+ fried organic egg +3.5

CROISSANT BREAKFAST SANDWICH / 12  
herb baked organic eggs topped with  
muenster on a house made croissant  
roll.  
+ Beeler's Hardwood Smoked Bacon +3  
+ Confit Long Beach Mushrooms +3  
+ Sweet Potato Hot Sauce +1.5

FRENCH STYLE OMELETTE / 18  
Gently cooked in butter rolled with  
chives + Gruyere with a side of  
toasted country bread + baby  
lettuce with citronette and radish

SOFT SCRAMBLE EGG TOAST / 16  
french style soft scrambled eggs  
with creme fraiche and chives on  
country

### SIDES

BEELERS PURE PORK BACON / 4.5  
CONFIT LONG BEACH MUSHROOMS / 4.5  
SMOKED SALMON / 4.5  
FRIED ORGANIC EGG / 3.5  
SWEET POTATO HOT SAUCE / 1.5  
MASHED AVOCADO / 3.5  
HOUSEMADE SEASONAL JAM / 3  
EUROPEAN BUTTER / 3

## LUNCH + SMALL BITES

TOAST + BUTTER / 7  
toasted country bread + side of  
European-style butter

PAN CON TOMATE / 12  
griddled country bread, smashed  
roasted garlic, tomato pulp, olive  
oil + Guerande sea salt

SALAD LYONNAISE / 18  
Frisée, bacon lardons, soft egg,  
country croutons, warm bacon  
vinaigrette

The BLT / 16.75  
heirloom tomato, Beeler's bacon,  
honey gem lettuce, thyme mayo, on  
griddled country

The MLT (v) / 16.75  
heirloom tomato, confit Long  
Beach Mushrooms, avocado green  
goddess, honey gem lettuce on  
griddled country

\*CONSUMING RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOOD-BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITIONS.

# COLOSSUS

Looking for Drinks?

Check out our Beverage  
Menu!

# COLOSSUS

## DINNER

### BREAD + SNACKS

ORANGE + CALABRIAN CHILI OLIVES / 6

CAESAR SALAD / 14

Gem Lettuce, parmesan, garlic  
crouton, anchovy + lemon

PAN CON TOMATE / 12

Griddled country bread, smashed  
roasted garlic, tomato pulp, olive  
oil + Guerande sea salt

MEATBALLS IN SUNDAY GRAVY / 16.50

Housemade meatballs, simmered in rich  
tomato gravy with fennel sausage +  
spare rib. Served with toasted country  
bread + garlic whipped ricotta

SQUASH DIAVOLA / 14

Roasted "Black Sheep Farms" Delicata  
squash, golden raisin agrodolce,  
calabrian chili oil, pecorino + herbs

### SOURDOUGH PIZZA

MARINARA / 19.50

organic crushed tomato sauce, chili  
flake, oregano, garlic oil

CHEESE + BASIL / 22

organic crushed tomato sauce, mozzarella,  
basil, garlic oil

THE ROSA / 23

Organic crushed tomato, cream, parmesan,  
chili flakes, oregano, basil, cracked  
black pepper, evoo

PEPPERONI / 26

organic crushed tomato, mozzarella,  
pepperoni, garlic oil, basil

WHITE PIE / 23

Ricotta cream, mozzarella, evoo

CALABRIAN CHILI HONEY + SAUSAGE / 28

Organic crushed tomato, mozzarella,  
blistered sweet peppers, fennel sausage,  
parmesan, Calabrian chili honey.

#### ADD ONS

House-made roasted garlic ranch / 2.5

Pepperoni / 4

Long Beach Mushrooms / 4

House-made sweet potato hot  
sauce / 1.50

Fennel sausage / 5

Red bell peppers / 2.5

Marinated white anchovy / 2.5

Roasted garlic / 3

Calabrian honey / 2.5

Marinara side / 3

Pepperoncini / 2.5

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