

BREAKFAST

BYO OMELETTE 19

3 egg folded omelet + a side | **GF**
CHOICE OF:

MOZZARELLA | RED ONION
TOMATO | SAUSAGE | HAM
CHEDDAR | FETA | SPINACH
BACON | MUSHROOM

ADD PROSCIUTTO +\$2 ADDTL.

BUTTERMILK PANCAKES 17

3 pancakes topped with butter, powdered sugar. CHOICE OF ONE additional topping: | **VEG**

WHIPPED CREAM | BERRIES
CANDIED NUTS | CHOCO CHIPS
BOURBON PEACHES

LOW COUNTRY CRAB BENEDICT 24

house made crab cake, arugula, heirloom tomato, poached eggs, hollandaise sauce + fresh chives

STUFFED HASH BROWNS 19

choice of ham, bacon or sausage, scrambled eggs, cheddar cheese, saw mill gravy + fresh herbs

PACCI EGGS BENEDICT 19

crispy prosciutto, whipped ricotta, heirloom tomato, poached egg, hollandaise sauce + fresh chives

PACCI BREAKFAST 19

choice of bacon, sausage or ham, 2 eggs your way, grits or hash browns + choice of toast | **GF**

CHEF PATTY'S SAUSAGE + GRAVY 18

a southern classic house made sausage gravy over a buttermilk biscuit topped with a sunny side-up egg. Served with a side of potatoes or grits.

FOCACCIA TOAST 16

crispy prosciutto, sundried tomato butter, sunny side up egg, micro basil + balsamic reduction

YOGURT + PASTRY 14

house made granola, mixed berry compote, greek yogurt + chef's choice pastry | **VEG**

GRAVLAX BAGEL 19

smoked salmon, capers, whipped ricotta, shaved red onion + over easy egg choice of side

STEAK + EGGS 36

balsamic, rosemary marinated 8oz strip steak, 2 eggs your way, crispy potato cakes + microgreens | **GF**

AVOCADO TOAST 18

toasted focaccia, whipped ricotta smashed avocado, lemon zest, poached eggs, heirloom tomatoes, micro basil + balsamic reduction | **VEG**

BREAKFAST POWER BOWL 19

roasted sweet potatoes, vegan eggs, black beans, avocado, roasted mushrooms, salsa verde + micro basil | **V | VEG | GF**

SHRIMP + GRITS 23

italian sausage, tomato gravy, stone ground grits + fresh herbs | **GF**

ADD EGG +\$3 ADDTL.

OATMEAL 13

brown sugar + cinnamon topped with fruit compote | **VEG**

SIDES

ASSORTED FRUIT* 5
| **V | VEG**

GRITS | V | VEG 6

BACON 7

POTATOES | VEG | V 6

TOAST | V | VEG 4

BISCUIT | V 5

SAUSAGE 6

GRAVY 8

EGGS | VEG 6

VEGAN EGGS | VEG | V 6

**may be ordered in replace of the grits or potatoes*

SIPS

HOT TEA 4

DRIP COFFEE 4

CAFE AMERICANO 5

CAPPUCCINO 6

MACCHIATO 5

CAFE MOCHA 6

CAFE LATTE 6

JUICE 5

MILK 5

NAKED JUICES 6

MIMOSA** 14

BLOODY MARY** 15

***available after 9AM MON- SAT after 11AM SUN*

*Consuming raw or undercooked meat, poultry, seafood, eggs, or dairy may increase your risk of foodborne illness
Parties of 6 or more are subject to an automatic 20% gratuity.*

BRUNCH

BYO OMELETTE 19
3 egg folded omelet + a side | **GF**
CHOICE OF:
MOZZARELLA | **RED ONION**
TOMATO | **SAUSAGE** | **HAM**
CHEDDAR | **FETA** | **SPINACH**
BACON | **MUSHROOM**

ADD PROSCIUTTO +\$2 ADDTL.

AVOCADO TOAST 18

toasted focaccia,
whipped ricotta smashed
avocado, lemon zest,
poached eggs, heirloom
tomatoes, micro basil +
balsamic reduction | **VEG**

LOW COUNTRY CRAB BENEDICT 24

house made crab cake,
arugula, heirloom tomato,
poached eggs, hollandaise
sauce + fresh chives

STUFFED HASH BROWNS 19

choice of ham, bacon or
sausage, scrambled eggs,
cheddar cheese, saw mill
gravy + fresh herbs

BARLOW SMASHBURGER 22

Brunch smash burger,
grassfed beef, burrata, crispy
prosciutto, arugula, heirloom
tomato, basil and balsamic
aioli

BREAKFAST POWER BOWL 19

roasted sweet potatoes,
vegan eggs, black beans,
avocado, roasted
mushrooms, salsa verde +
micro basil | **V** | **VEG** | **GF**

MEATBALL BURRATA HASH

Crisy Hash browns, house
made meatballs, burrata
cheese, house made
tomato sauce, fresh basil

ROASTED MUSHROOM AND SWEET POTATO SALAD

roasted mushroom and
sweet potato on a bed of
kale salad topped with a
whole grain mustard
vinaigrette and a
poached egg

CRAB AU GRATIN

Fresh crab served on a
focaccia crostini topped
with fresh chives

BLT SPINACH SALAD

Bed of spinach topped
with warmed bacon
vinaigrette, soft boiled
egg, avocado and
tomato

NASHVILLE HOT CHICKEN SANDWICH

Nashville Hot Chicken
breast on choice of
crossiant, bagel or biscuit,
topped with cheddar
cheese, boursin whip,
heirloom tomato and
romaine lettuce with a
sunny side up egg

SHRIMP + GRITS

italian sausage, tomato
gravy, stone ground grits +
fresh herbs | **GF**
ADD EGG +\$3 ADDTL.

18 SIDES

ASSORTED FRUIT* 5
| **V** | **VEG**
GRITS | **V** | **VEG** 6
BACON 7
POTATOES | **VEG** | **V** 6
TOAST | **V** | **VEG** 4
BISCUIT | **V** 5
SAUSAGE 6
GRAVY 8
EGGS | **VEG** 6
VEGAN EGGS | **VEG** | **V** 6

18 *may be ordered in replace of
the grits or potatoes

18 SIPS

HOT TEA 4
DRIP COFFEE 4
CAFE AMERICANO 5
CAPPUCCINO 6
MACCHIATO 5
CAFE MOCHA 6
CAFE LATTE 6
JUICE 5
MILK 5
NAKED JUICES 6
16 **MIMOSA**** 14
23 **BLOODY MARY**** 15

**available after 9AM MON- SAT
after 11AM SUN

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poultry, seafood, eggs, or dairy may
increase your risk of foodborne illness
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automatic 20% gratuity.

DINNER

APPETIZERS

TRUFFLE FRIES 12
house cut fries, truffle oil, grated parmesan, fresh herbs + malt vinegar aioli | **GF** | **VEG**

MEATBALLS + BURRATA 15
house made meatballs, grated parmesan, EVOO + fresh basil

HOUSE MADE PIZZA ROLLS 14
pepperoni, mozzarella cheese, garlic butter, house tomato sauce + grated parmesan

BAKED RICOTTA 14
focaccia crostini, EVOO + fresh herbs | **VEG**

CHEF HERM'S FOCACCIA 8
EVOO, + sundried tomato butter | **VEG**

RISOTTO À LA CARBONARA 15
crispy bacon, black pepper, grated parmesan + chives | **GF**

ENTREES

SNAPPER PUTTANESCA 45
hearty tomato sauce, olives, chili flake, caper, fresh herbs + toasted fresh focaccia

VEAL OSSO BUCCO 48
braised veal shank, gremolata, risotto alla Milanese + pan jus

FLOUNDER ACQUA PAZZA 36
poached flounder, tomato fennel broth, fresh basil + focaccia crostini

PASTA

SHRIMP SCAMPI 34
angel hair pasta, heirloom tomatoes, garlic, grated parmesan, fresh basil + focaccia crostini

BEEF BOLOGNESE 32
hearty tomato sauce, rigatoni, focaccia, grated parmesan + fresh basil

CHICKEN PARMESAN 33
house tomato sauce, grated parmesan, linguine pasta, mozzarella, fresh basil + roasted asparagus

LENTIL POMODORO 24
stewed green lentils + house made tomato sauce, gluten free fusilli + fresh basil | **GF** | **V** | **VEG**

SALADS

CAESAR SALAD 14
house made caesar, crisp romaine lettuce, focaccia croutons + grated parmesan

FLOUNDER PANZANELLA SALAD 19
poached flounder, focaccia croutons, heirloom tomatoes, shaved red onion, whole grain mustard vinaigrette + fresh basil

PIZZA

DOUGH MADE IN HOUSE

MARGHERITA 19
heirloom tomatoes, buffalo mozzarella cheese, fresh basil + garlic butter | **VEG**

CLASSIC PEPPERONI 20
house tomato sauce, mozzarella cheese, pepperoni + garlic butter

PROSCIUTTO + BURRATA 24
sliced prosciutto, burrata cheese, garlic butter, house tomato sauce, grated parmesan + fresh basil

CLASSIC CHEESE 18
house tomato sauce, mozzarella cheese, grated parmesan + garlic butter | **VEG**

HOUSE SALAD 12
mixed greens, cucumber, heirloom tomatoes, shaved red onion, carrots + buttermilk herb dressing | **VEG**

PEACH + BURRATA CAPRESE 16
poached peaches, burrata cheese, fresh basil, arugula, hot honey + balsamic reduction | **GF** | **VEG**

DESSERT

CANNOLI CHEESECAKE 12
ricotta whipped cream, crushed cannoli shells, chocolate ganache + crumbled pistachios | **VEG**
GF: NO CANNOLI

TIRAMISU MARTINI 10
lady finger, mascarpone cheese, brandy, espresso + grated chocolate | **VEG**

COCA-COLA® + AMARETTO APPLE CAKE 12
Coca-Cola® caramel, whipped cream + apple compote | **VEG**

GF | GLUTEN FREE VEG | VEGETARIAN V | VEGAN

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DINNER

APPETIZERS

TRUFFLE FRIES 12
house cut fries, truffle oil, grated
parmesan, fresh herbs + malt
vinegar aioli | **GF** | **VEG**

**MEATBALLS
+ BURRATA** 15
house made meatballs, grated
parmesan, EVOO + fresh basil

**HOUSE MADE
PIZZA ROLLS** 14
pepperoni, mozzarella
cheese, garlic butter,
house tomato sauce +
grated parmesan

BAKED RICOTTA 14
focaccia crostini, EVOO
+ fresh herbs | **VEG**

**CHEF HERM'S
FOCACCIA** 8
EVOO, + sundried
tomato butter | **VEG**

**RISOTTO À LA
CARBONARA** 15
crispy bacon, black
pepper, grated
parmesan + chives | **GF**

ENTREES

**SNAPPER
PUTTANESCA** 45
hearty tomato sauce, olives,
chili flake, caper, fresh herbs +
toasted fresh focaccia

**VEAL OSSO
BUCCO** 48
braised veal shank, gremolata,
risotto alla Milanese + pan jus

**FLOUNDER
ACQUA PAZZA** 36
poached flounder, tomato
fennel broth, fresh basil +
focaccia crostini

PASTA

**SHRIMP
SCAMPI** 34
angel hair pasta, heirloom
tomatoes, garlic, grated
parmesan, fresh basil +
focaccia crostini

**BEEF
BOLOGNESE** 32
hearty tomato sauce,
rigatoni, focaccia, grated
parmesan + fresh basil

**CHICKEN
PARMESAN** 33
house tomato sauce,
grated parmesan, linguine
pasta, mozzarella, fresh
basil + roasted asparagus

**LENTIL
POMODORO** 24
stewed green lentils + house
made tomato sauce, gluten
free fusilli + fresh basil
| **GF** | **V** | **VEG**

SALADS

CAESAR SALAD 14
house made caesar, crisp
romaine lettuce, focaccia
croutons + grated parmesan

**FLOUNDER
PANZANELLA
SALAD** 19
poached flounder, focaccia
croutons, heirloom tomatoes,
shaved red onion, whole grain
mustard vinaigrette + fresh basil

PIZZA

DOUGH MADE IN HOUSE

MARGHERITA 19
heirloom tomatoes, buffalo
mozzarella cheese, fresh
basil + garlic butter | **VEG**

**CLASSIC
PEPPERONI** 20
house tomato sauce,
mozzarella cheese,
pepperoni + garlic butter

**PROSCIUTTO
+ BURRATA** 24
sliced prosciutto, burrata
cheese, garlic butter, house
tomato sauce, grated
parmesan + fresh basil

**CLASSIC
CHEESE** 18
house tomato sauce,
mozzarella cheese, grated
parmesan + garlic butter | **VEG**

HOUSE SALAD 12
mixed greens, cucumber,
heirloom tomatoes, shaved
red onion, carrots + buttermilk
herb dressing | **VEG**

**PEACH +
BURRATA
CAPRESE** 16
poached peaches, burrata
cheese, fresh basil, arugula,
hot honey + balsamic
reduction | **GF** | **VEG**

DESSERT

**CANNOLI
CHEESECAKE** 12
ricotta whipped cream, crushed
cannoli shells, chocolate ganache
+ crumbled pistachios | **VEG**
GF: NO CANNOLI

TIRAMISU MARTINI 10
lady finger, mascarpone cheese,
brandy, espresso + grated
chocolate | **VEG**

**COCA-COLA®
+ AMARETTO
APPLE CAKE** 12
Coca-Cola® caramel,
whipped cream + apple
compote | **VEG**

GF | **GLUTEN FREE** **VEG** | **VEGETARIAN** **V** | **VEGAN**

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BREAKFAST

- Kids

PANCAKES 10

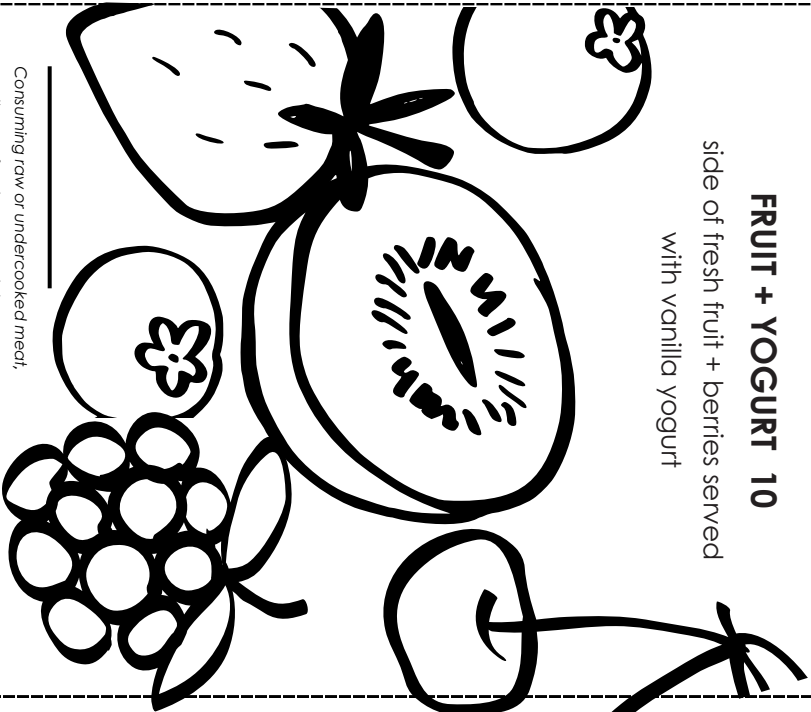
two pancakes served with bacon

EGG BREAKFAST 12

two eggs scrambled or fried served
with 2 pieces of bacon + choice of
breakfast potatoes or fruit

FRUIT + YOGURT 10

side of fresh fruit + berries served
with vanilla yogurt



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BREAKFAST

- Kids

PANCAKES 10

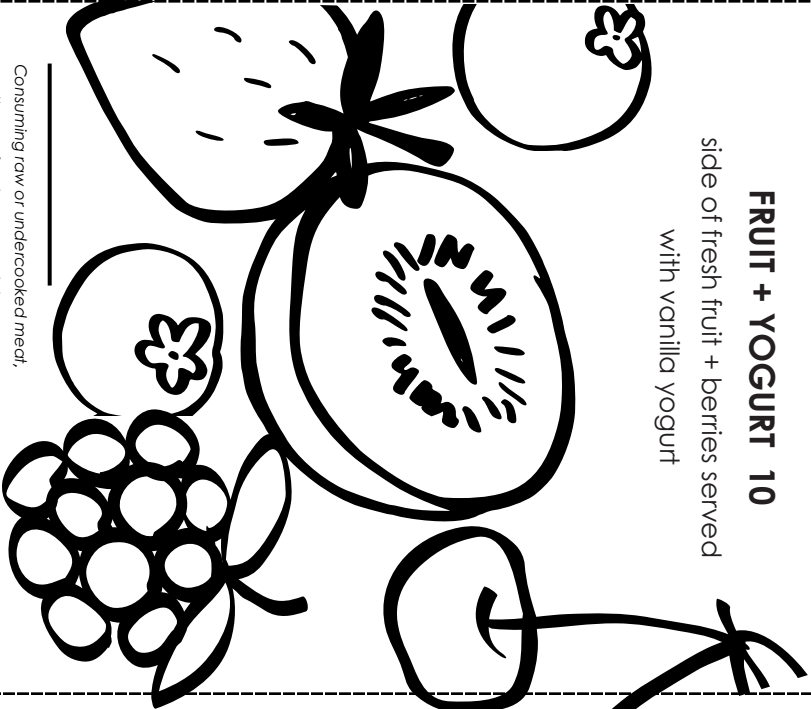
two pancakes served with bacon

EGG BREAKFAST 12

two eggs scrambled or fried served
with 2 pieces of bacon + choice of
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side of fresh fruit + berries served
with vanilla yogurt



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BREAKFAST

- Pacci Kids

PANCAKES 10

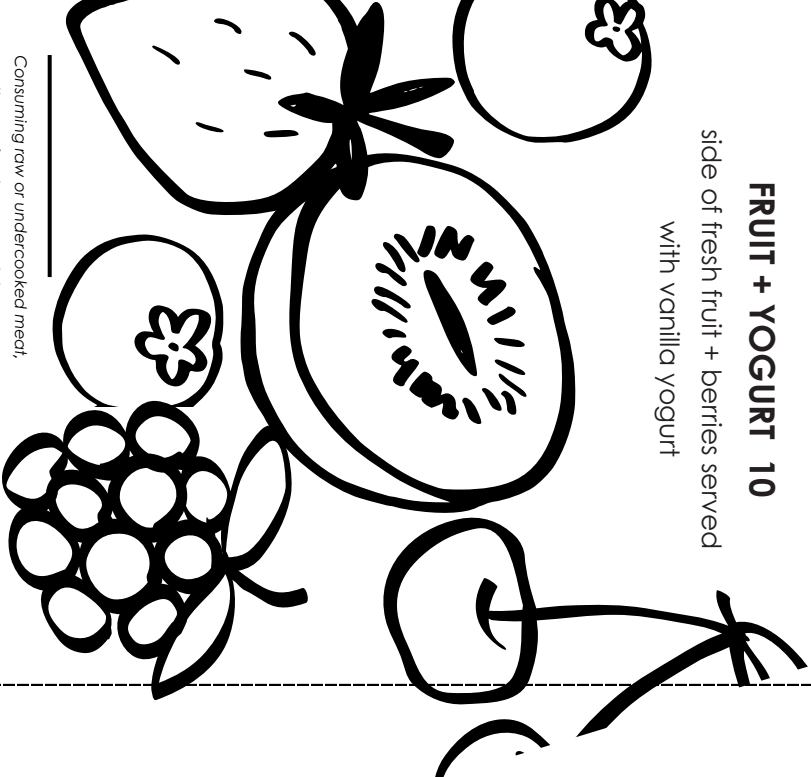
two pancakes served with bacon

EGG BREAKFAST 12

two eggs scrambled or fried served
with 2 pieces of bacon + choice of
breakfast potatoes or fruit

FRUIT + YOGURT 10

side of fresh fruit + berries served
with vanilla yogurt



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DINNER

Kids

CHICKEN FINGERS + FRIES 12

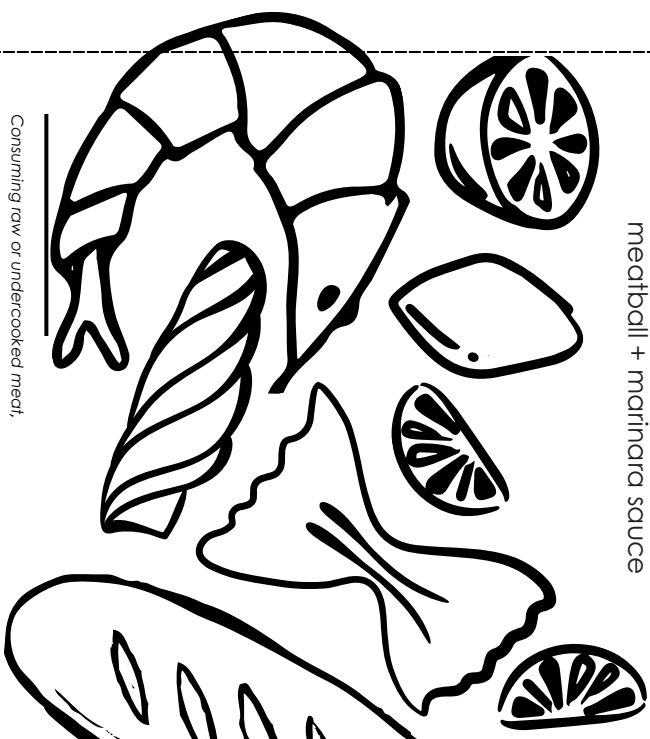
three crispy fried chicken fingers, house made honey mustard + hand cut fries

PASTA 10

linguine pasta with a choice of house tomato or butter

MEATBALL MARINARA 12

linguine pasta with a house made meatball + marinara sauce



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DINNER

Kids

CHICKEN FINGERS + FRIES 12

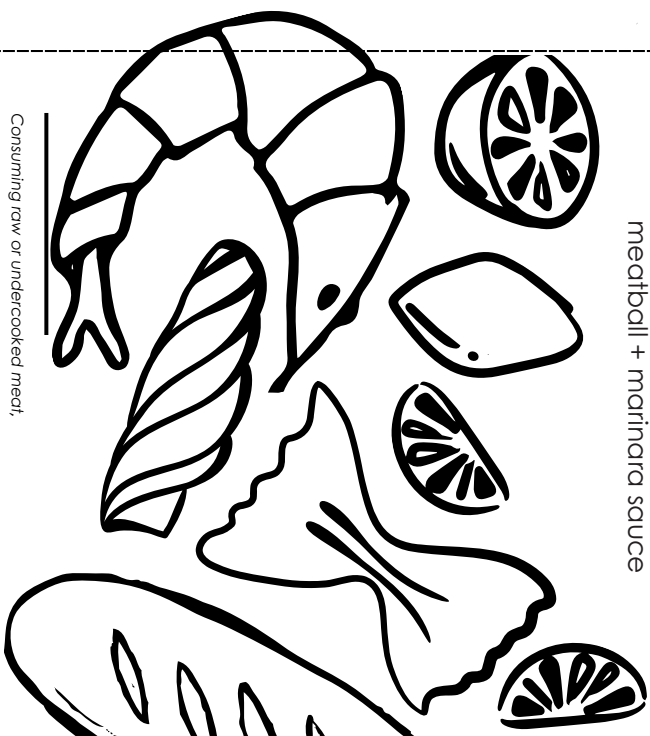
three crispy fried chicken fingers, house made honey mustard + hand cut fries

PASTA 10

linguine pasta with a choice of house tomato or butter

MEATBALL MARINARA 12

linguine pasta with a house made meatball + marinara sauce



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DINNER

Kids

PACCI -

CHICKEN FINGERS + FRIES 12

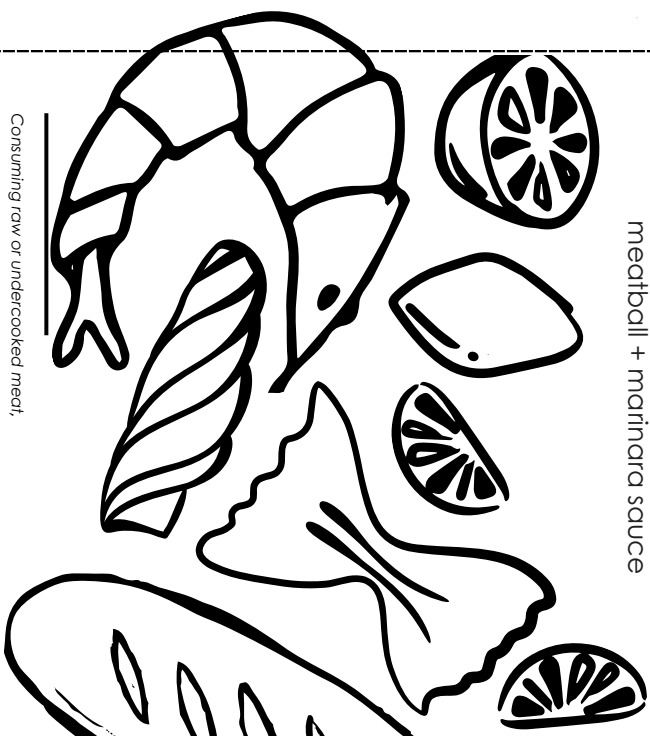
three crispy fried chicken fingers, house made honey mustard + hand cut fries

PASTA 10

linguine pasta with a choice of house tomato or butter

MEATBALL MARINARA 12

linguine pasta with a house made meatball + marinara sauce



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BREAKFAST

Kids

PANCAKES 10

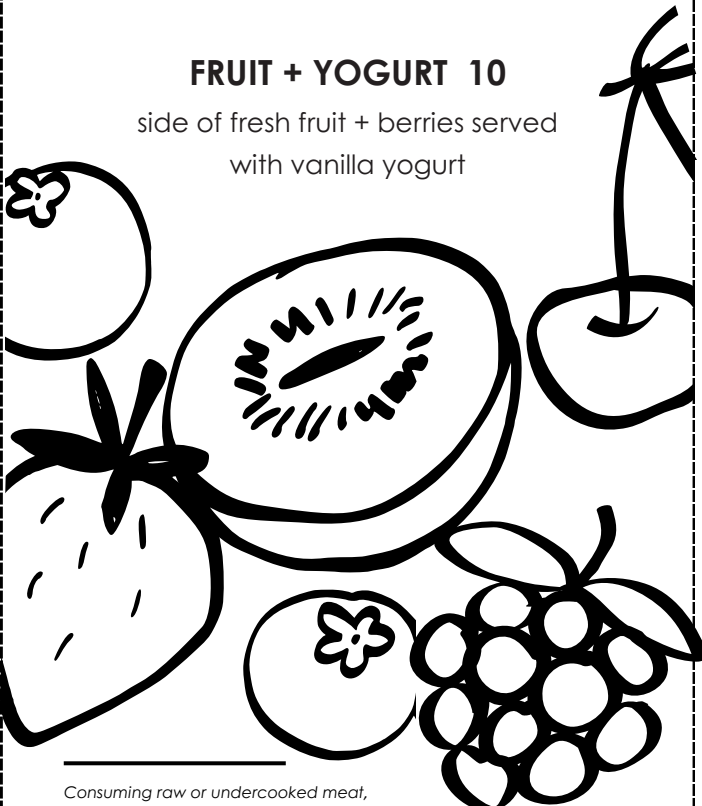
two pancakes served with bacon

EGG BREAKFAST 10

one egg scrambled or fried served
with breakfast potatoes or fruit

FRUIT + YOGURT 10

side of fresh fruit + berries served
with vanilla yogurt



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poultry, seafood, eggs, or dairy may
increase your risk of foodborne illness
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DINNER

Kids

CHICKEN FINGERS + FRIES 12

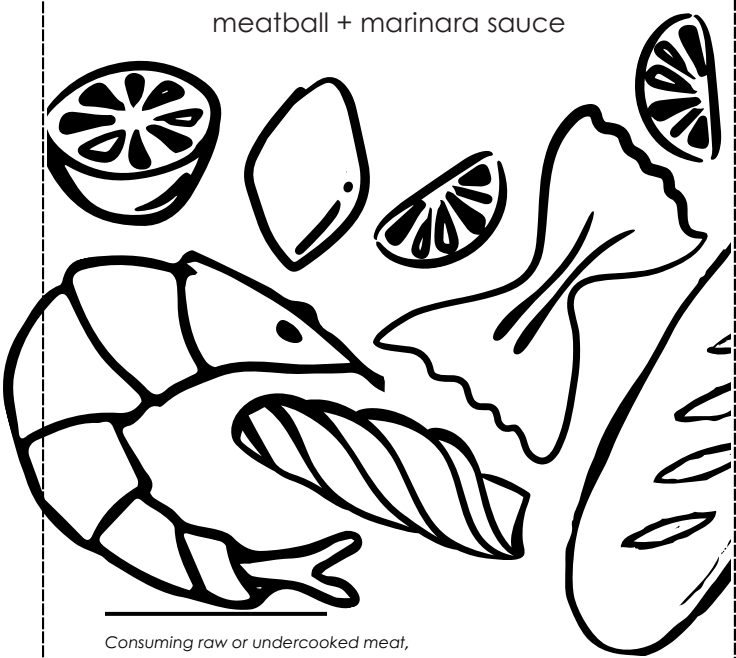
three crispy fried chicken fingers, house
made honey mustard + hand cut fries

PASTA 10

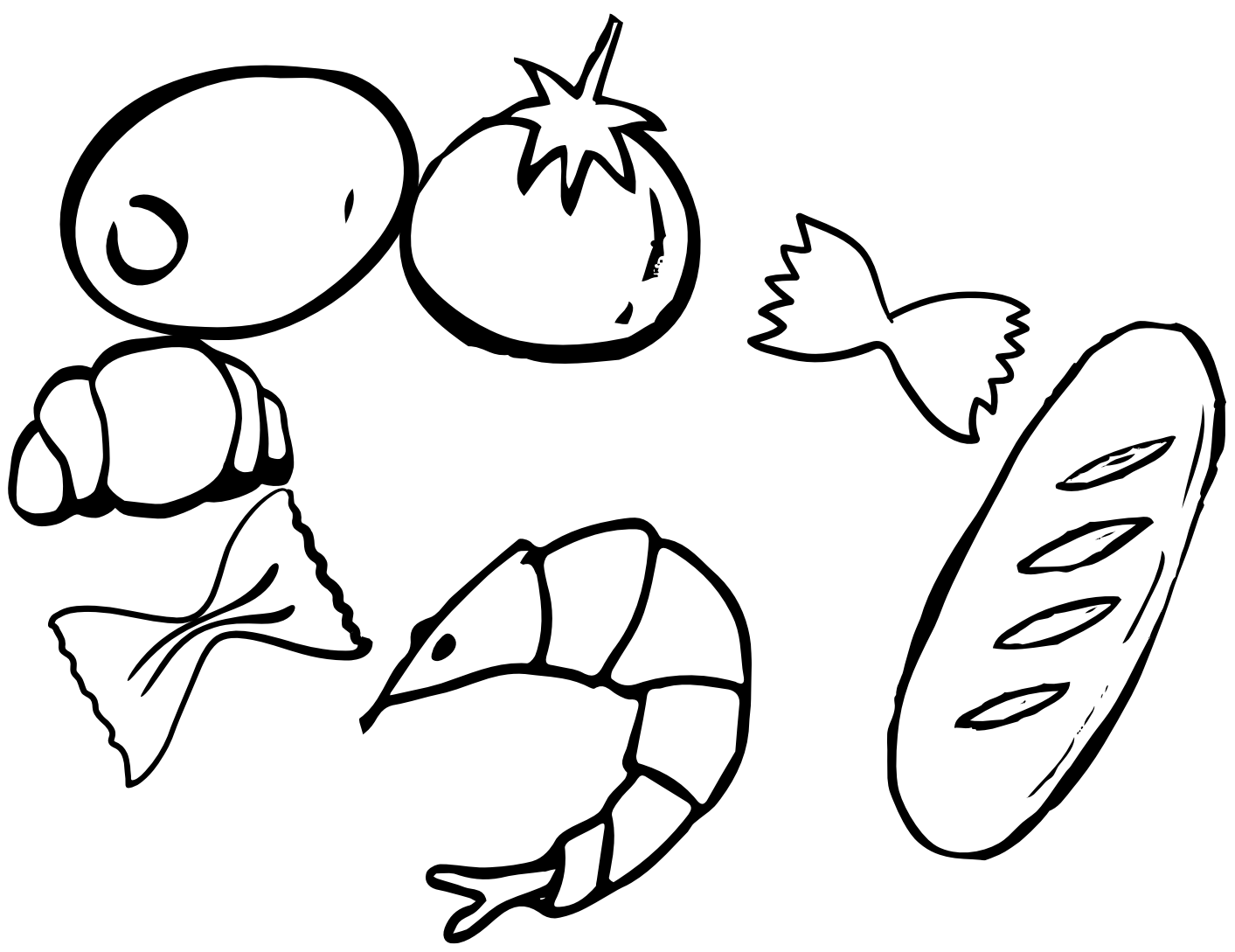
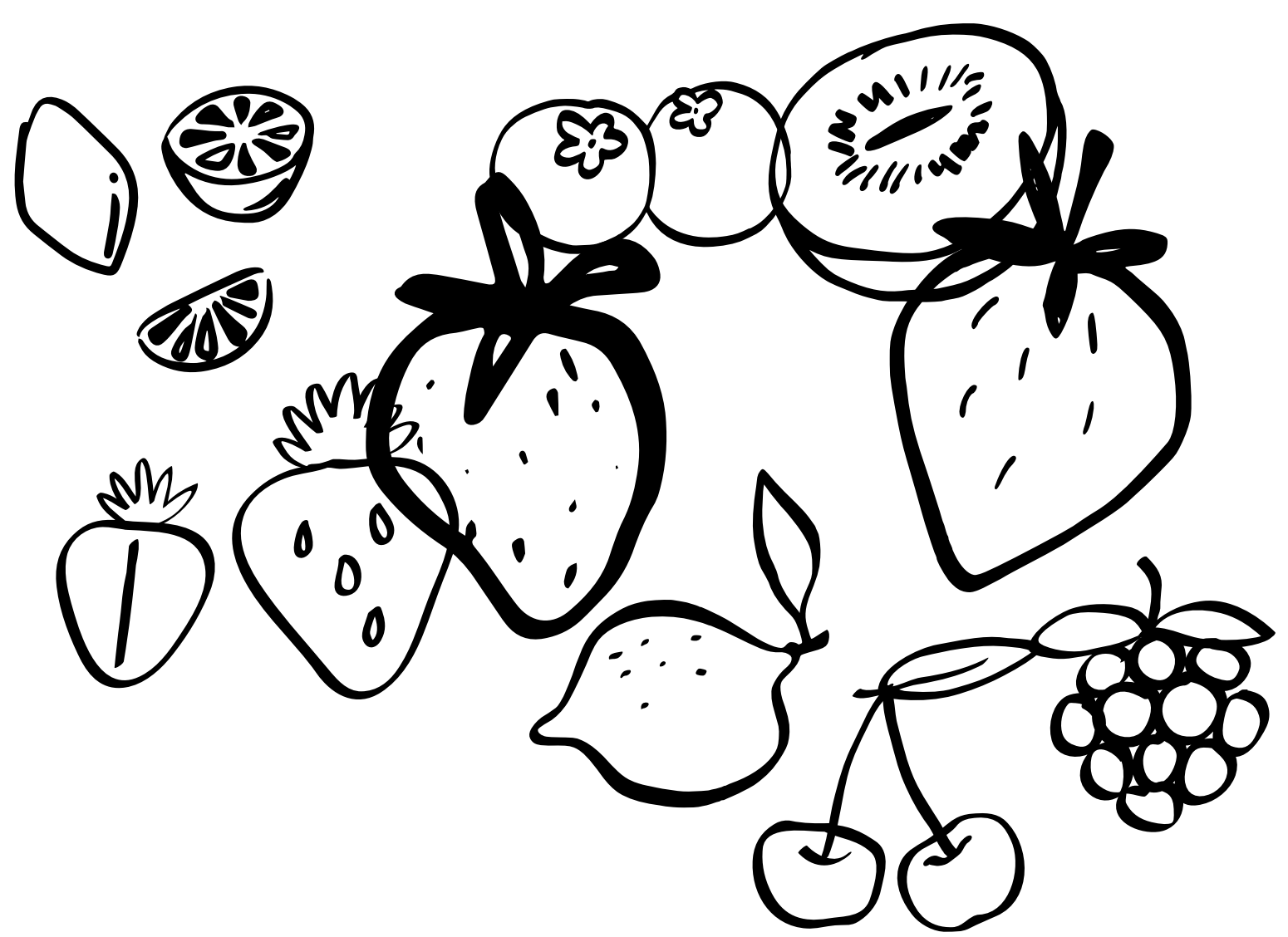
linguine pasta with a choice
of house tomato or butter

MEATBALL MARINARA 12

linguine pasta with a house made
meatball + marinara sauce



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BREAKFAST

BYO OMELETTE **19.00**

**MOZZARELLA | RED ONION | TOMATO | SAUSAGE
CHEDDAR | FETA | SPINACH | BACON**

TOSCANA VEG **19.00**

three eggs soft scrambled, served with sauteed
seasonal vegetables on top

ADD ON \$2.00 : CHEESE | BACON | SAUSAGE

RISE + SHINE **19.00**

choice of: toast | biscuit, two eggs,
sausage | bacon, potatoes | grits

CLASSIC PANCAKES **17.00**

fluffy pancakes topped with butter + powdered sugar.
choose one additional topping:

**PER: NUTELLA | WHIPPED CREAM | CANDIED NUTS
CHOCO CHIPS | BERRIES | BOURBON PEACHES**

PURGATORY EGGS **19.00**

poached eggs baked in a classic red sauce topped
with fresh ricotta + herbs. Served with a piece of our
house made focaccia

CIABATTA **18.00**

toasted ciabatta sandwich with sun dried tomato
pesto, arugula, roma tomato, salami, mozzarella pearl,
balsamic glaze, two eggs served with basil pesto

ADD ON: BACON | EXT SALAMI

BRUNCH TOAST **17.00**

toast with goat cheese ricotta, lemon zest, seasonal
berries, fresh herbs, + a drizzle of honey. *Served with a
side of potatoes or grits.*

SHRIMP + GRITS **21.00**

seared shrimp, two eggs, over grits, topped with
roasted tomatoes

SAUSAGE + GRAVY **18.00**

a southern classic house made sausage gravy over a
buttermilk biscuit topped with a sunny side-up egg.
Served with a side of potatoes or grits.

GRAVLAX BAGEL **19.00**

house cured salmon, boursin cream cheese, capers,
red onion topped with an egg over easy. *Served with a
side of potatoes or grits*

AVOCADO TOAST **16.00**

open face focaccia , topped with smashed avocado,
cherry tomatoes, red onion, everything bagel seasoning

ADD ON \$3 : EGG

YOGURT + PASTRY **14.00**

Greek yogurt topped with fruit compote a
side homemade granola + served with a
fresh chef's choice pastry

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seafood, eggs, or dairy may increase your risk of
foodborne illness Parties of 6 or more are subject to
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SIDES

ONLY BERRIES** **7.00**

FRUIT** **5.00**

GRITS **6.00**

BACON **7.00**

POTATOES **6.00**

TOAST **4.00**

BISCUIT **5.00**

SAUSAGE **6.00**

GRAVY **8.00**

EGGS **6.00**

***may be ordered in replace of the grits
or potatoes*

SIPS

HOT TEA **4.00**

DRIP COFFEE **4.00**

CAFE AMERICANO **5.00**

CAPPUCCINO **6.00**

MACCHIATO **5.00**

CAFE MOCHA **6.00**

CAFE LATTE **6.00**

JUICE **5.00**

MILK **5.00**

NAKED JUICES **6.00**

MIMOSA** **14.00**

**KETEL ONE BLOODY
MARY**** **15.00**

***available after 9AM MON- SAT
after 11AM SUN*

APPETIZERS

TRUFFLE FRIES 12.00
house cut fries, truffle oil, grated
parmesan, fresh herbs + malt
vinegar aioli
GF

**RISOTTO À LA
CARBONARA 15.00**
crispy bacon, black pepper,
grated parmesan + chives
GF

**CHEF HERM'S
FOCACCIA 8.00**
EVOO, + sundried tomato butter

PASTA

**SHRIMP
SCAMPI 34.00**
angel hair pasta, heirloom
tomatoes, garlic, grated
parmesan, fresh basil +
focaccia crostini

**LENTIL
BOLOGNESE 22.00**
hearty tomato sauce, gluten
free rigatoni + fresh basil
GF

ENTREES

**SNAPPER
PUTANESCA 45.00**
hearty tomato sauce,
olives, chili flake, caper,
fresh herbs + toasted
fresh focaccia

**VEAL OSSO
BUCCO 38.00**
braised veal shank, gremolata,
risotto alla Milanese + pan jus

PIZZA

MARGHERITA 19.00
heirloom tomatoes, buffalo
mozzarella cheese, fresh
basil + garlic butter
V

**CLASSIC
CHEESE 18.00**
house tomato sauce,
mozzarella cheese, grated
parmesan + garlic butter
V

**HOUSE MADE
PIZZA ROLLS 14.00**
pepperoni, mozzarella cheese,
garlic butter, house tomato
sauce + grated parmesan
GF

**MEATBALLS
+ BURRATA 15.00**
house made meatballs,
grated parmesan,
EVOO + fresh basil

**BAKED
RICOTTA 14.00**
focaccia crostini, EVOO
+ fresh herbs

**CHICKEN
PARMESEAN 33.00**
house tomato sauce,
grated parmesan,
linguine pasta,
mozzarella, fresh basil +
roasted asparagus

**BEEF
BOLOGNESE 31.00**
hearty tomato sauce,
rigatoni, focaccia, grated
parmesan + fresh basil

**FLOUNDER
ACQUA
PAZZA 36.00**
poached flounder, tomato
fennel broth, fresh basil +
focaccia crostini
GF

**PROSCIUTTO
+ BURRATA 24.00**
sliced prosciutto, burrata
cheese, garlic butter, house
tomato sauce, grated
parmesan + fresh basil

**CLASSIC
PEPPERONI 20.00**
house tomato sauce,
mozzarella cheese,
pepperoni + garlic butter

DINNER

PIZZA DOUGH MADE IN HOUSE

SALADS

CAESAR SALAD 14.00
house made caesar, crisp
romaine lettuce, focaccia
croutons + grated parmesan

**FLOUNDER
PANAZELLA 19.00
SALAD**
poached flounder, focaccia
croutons, heirloom tomatoes,
shaved red onion, whole grain
mustard + fresh basil

HOUSE SALAD 12.00
mixed greens, cucumber,
heirloom tomatoes, shaved
red onion, carrots + buttermilk
herb dressing

**PEACH +
BURRATA
CAPRESE 16.00**
poached peaches, burrata
cheese, fresh basil, arugula, hot
honey + balsamic reduction

GF

DESSERT

**CANNOLI
CHEESECAKE 12.00**
ricotta whipped cream, crushed
cannoli shells, chocolate
ganache + crumbled pistachios

**TIRAMISU
MARTINI 10.00**
lady finger, mascarpone
cheese, brandy, espresso +
grated chocolate

**COCA-COLA +
AMARETTO
APPLE CAKE 12.00**
coca-cola caramel, whipped
cream + apple compote

GF | GLUTEN FREE V | VEGETARIAN

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DINNER

PICCOLI MORSI

HOUSE MEATBALL 17.00

our house made lamb, pork and beef meatballs combined with creamy cheese coated in marinara , served with garlic butter focaccia toast

CAR-PACCI-O 24.00

carpaccio, thinly sliced beef tenderloin, truffle oil drizzle, fried capers, horseradish aioli, shaved parm, house made focaccia

WHIPPED GOAT MILK RICOTTA 7.00

house made focaccia with ricotta served with hot honey, sea salt + fresh herbs

PASTA

BRAISED BEEF BOLOGNESE 28.00

shredded short ribs + over ziti with hearty veggies slow cooked in house vodka sauce

SHRIMP SCAMPI 36.00

shrimp sauteed in white wine, butter, fresh tomatoes, garlic, capers served over linguini.

RAVIOLI AI FUNGHI 28.00

ravioli in mushroom cream sauce with roasted eggplant + cherry tomatoes

CHICKEN PARMIGIANA 32.00

chicken parmigiana topped with tomato bruschetta, served over linguini + marinara.

V | SUBSTITUTE: EGGPLANT

PESCE E CARNE

PESCATO DEL GIORNO 36.00

charred pepper + citrus pan seared glazed salmon, served with confit garlic asparagus, nestled on creamy sundried tomato + leek orzo risotto

SEAFOOD CIOPPINO 34.00

clams, mussels, shrimp + scallops sauteed with white wine, garlic, roasted fennel + veggies, served with a piece of toasted focaccia

PARMESAN BASIL PETITE TENDER MEDALLIONS 48.00

(2) 3 oz tender filet medallions topped with compound butter, served with potato confit + seasonal vegetables.

POLLO ALLO SCARPARELLO 36.00

crispy chicken, potatoes, sweet fennel sausage, red bell peppers + spicy cherry peppers in a tangy sweet + sour sauce

V | VEGETARIAN

VERDURE

CAESAR SALAD 14.00

baby romaine lettuce, house made focaccia croutons, grated parmesan, anchovies + house made dressing

GREEK SALAD 16.00

lettuce blend, tomatoes, banana peppers, country olives, red onion tossed in house made Greek dressing + feta cheese

HOUSE SALAD 14.00

artesian spring salad, heirloom grape tomatoes, shaved red onion, candied pecans, white balsamic vinaigrette

FLATBREADS

MARGHERITA 16.00

classic margherita, tomato, mozzarella, basil + balsamic glaze
V

MEDITERRANEAN 19.00

pesto, roasted artichoke, garlic boursin cheese, tangy sun dried tomatoes, shaved red onion, Greek olives + fresh feta cheese
V

DESSERT

CHOCOLATE TORTE

rich, dense + flourless dessert, dusted with powdered sugar.

GELATO

vanilla or chocolate option, creamy dense milk based dessert full of flavor.

TIRAMISU

ladyfingers soaked in coffee, mascarpone, eggs, sugar + topped with cocoa powder.

CHEESECAKE

classic new york style cheesecake with graham cracker crust served chilled.

RASPBERRY SORBET

creamy non-dairy frozen dessert made from puréed reasoberries.

ASK YOUR SERVER FOR PRICING

Consuming raw or undercooked meat, poultry, seafood, eggs, or dairy may increase your risk of foodborne illness. Parties of 6 or more are subject to an automatic 20% gratuity.

PICCOLI MORSI

TRUFFLE FRIES 12.00
house cut fries, truffle oil, grated
parmesan, fresh herbs, malt vinegar aioli
GF

RISOTTO À LA
CARBONARA 15.00
crispy bacon, black pepper, grated
parmesan + chives
GF

CHEF HERM'S
FOCACCIA 8.00
EVOO, sundried tomato butter

BAKED RICOTTA 14.00
focaccia crostini, EVOO,
fresh herbs

CALAMARI
FRITTI 15.00
crispy fried calamari, banana
pepper relish, lemon + fresh herbs

GF
HOUSE MADE
PIZZA ROLLS 14.00
pepperoni. mozzarella cheese,
garlic butter, house , house tomato
sauce + grated parmesan
GF

MEATBALLS
+ BURRATA 15.00
house made meatballs, grated
parmesean, EVOO, fresh basil

PASTA

CHCKEN
PARMESEAN 33.00
house tomato sauce, grated
parmesan, linguine pasta, mozzarella,
fresh basil roasted asparagus

LENTIL
BOLOGNESE 22.00
hearty tomato sauce, gluten free
rigatoni + fresh basil

SHRIMP SCAMPI 34.00
angel hair pasta, heirloom
tomatoes, garlic grated parmesan,
focaccia crostini fresh basil

BEEF
BOLOGNESE 31.00
hearty tomato sauce, rigatoni,
focaccia grated parmesan +
fresh basil

PESCE E CARNE

VEAL OSSO
BUCCO 38.00
braised veal shank, gremolata,
risotto alla Milanese + pan jus

FLOUNDER
ACQUA PAZZA 36.00
poached flounder, tomato fennel
broth, fresh basil + focaccia crostini
GF

SNAPPER
PUTANESCA 45.00
hearty tomato sauce, olives,
chili flake, caper, fresh herbs +
toasted fresh focaccia

DESSERT

CANNOLI
CHEESECAKE 12.00
ricotta whipped cream, crushed
cannoli shells, chocolate ganache +
crumbled pistachios

COCA-COLA +
AMARETTO APPLE
CAKE 12.00
coca-cola caramel, whipped
cream + apple compote

TIRAMISU
MARTINI 10.00
lady finger, mascarpone
cheese, brandy, espresso
+ grated chocolate

DINNER

VERDURE

CAESAR SALAD 14.00
house made caesar, crisp romaine
lettuce, focaccia croutons + grated
parmesan

FLOUNDER PANAZELLA
SALAD 19.00
poached flounder, focaccia croutons,
heirloom tomatoes, shaved red onion, whole
grain vinaigrette + fresh basil

HOUSE SALAD 12.00
mixed greens, cucumber, heirloom
tomatoes, shaved red onion, carrots +
buttermilk herb dressing

GF
PEACH + BURRATA
CAPRESE 16.00
poached peaches, burrata cheese, fresh
basil + arugula, hot honey balsamic
reduction

GF

PIZZA

CLASSIC
PEPPERONI 20.00
classic margherita, tomato, mozzarella,
basil + balsamic glaze

CLASSIC CHEESE 18.00
house tomato sauce, mozzarella
cheese, grated parmesan + garlic
butter
V

MAGHERITA 19.00
heirloom tomatoes, buffalo mozzarella
cheese, fresh basil + garlic butter
V

PROSCIUTTO
+ BURRATA 24.00
classic margherita, tomato, mozzarella,
basil + balsamic glaze

V | VEGETARIAN
GF | GLUTEN FREE

PIZZA DOUGH MADE IN HOUSE

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DINNER

PICCOLI MORSI

BREADED CALAMARI + LEMON AIOLI 17.00

hand breaded crispy calamari served with lemon aioli + spicy marinara sauce.

HOUSE MEATBALL 17.00

our house made lamb, pork and beef meatballs combined with creamy cheese coated in marinara , served with garlic butter focaccia toast

WHIPPED GOAT MILK RICOTTA 7.00

house made focaccia with ricotta served with hot honey, sea salt + fresh herbs

CAR-PACCI-O 24.00

carpaccio, thinly sliced beef tenderloin, truffle oil drizzle, fried capers, horseradish aioli, shaved parm, house made focaccia

PASTA

BRAISED BEEF BOLOGNESE 28.00

shredded short ribs + over ziti with hearty veggies slow cooked in house vodka sauce

CHICKEN PARMIGIANA 32.00

chicken parmigiana topped with tomato bruschetta, served over linguini + marinara.

V | SUBSTITUTE: EGGPLANT

SHRIMP SCAMPI 36.00

shrimp sauteed in white wine, butter, fresh tomatoes, garlic, capers served over linguini.

RAVIOLI AI FUNGHI 28.00

ravioli in mushroom cream sauce with roasted eggplant + cherry tomatoes

PESCE E CARNE

PESCATO DEL GIORNO 36.00

charred pepper + citrus pan seared glazed salmon, served with confit garlic asparagus, nestled on creamy sundried tomato + leek orzo risotto

SEAFOOD CIOPPINO 34.00

clams, mussels, shrimp + scallops sauteed with white wine, garlic, roasted fennel + veggies, served with a piece of toasted focaccia

PARMESAN BASIL PETITE TENDER MEDALLIONS 48.00

(2) 3 oz tender filet medallions topped with compound butter, served with potato confit + seasonal vegetables.

POLLO ALLO SCARPARELLO 36.00

crispy chicken, potatoes, sweet fennel sausage, red bell peppers + spicy cherry peppers in a tangy sweet + sour sauce

SLOW BRAISED PORK OSSO BUCCO 38.00

slow braised pork reduce in lemon, wine, herbs + spices to coat a creamy parmesan polenta served with roasted asparagus.

VERDURE

CAESAR SALAD 14.00

baby romaine lettuce, house made focaccia croutons, grated parmesan, anchovies + house made dressing

GREEK SALAD 16.00

lettuce blend, tomatoes, banana peppers, country olives, red onion tossed in house made Greek dressing + feta cheese

HOUSE SALAD 14.00

artesian spring salad, heirloom grape tomatoes, shaved red onion, candied pecans, white balsamic vinaigrette

FLATBREADS

MARGHERITA 16.00

classic margherita, tomato, mozzarella, basil + balsamic glaze

MEDITERRANEAN 19.00

pesto, roasted artichoke, garlic boursin cheese, tangy sun dried tomatoes, shaved red onion, Greek olives + fresh feta cheese

GABAGOOL 22.00

Smoked + shredded provolone, mozz, + gouda topped with calabrian coppa, prosciutto + genoa salami. Served with arugula + balsamic glaze

DESSERT

TIRAMISU

ladyfingers soaked in coffee, mascarpone, eggs, sugar + topped with cocoa powder.

CHEESECAKE

classic new york style cheesecake with graham cracker crust served chilled.

RASPBERRY SORBET

creamy non-dairy frozen dessert made from puréed reasoberries.

CHOCOLATE TORTE

rich, dense + flourless dessert, dusted with powdered sugar.

GELATO

vanilla or chocolate option, creamy dense milk based dessert full of flavor.

ASK YOUR SERVER FOR PRICING

V | VEGETARIAN

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BREAKFAST

OMELETE **18.00**

roasted tomato, fresh mozzarella + basil,
served with a side of potatoes or cheese grits.

RISE + SHINE **17.00**

toast or biscuit, two eggs, sausage or
bacon, potatoes or cheese grits

PANCAKE NUTELLA **17.00**

pancakes topped with creamy
hazelnut spread + sweet cream

CILBIR **17.00**

poached eggs nestled in creamy garlic
yogurt base + chili infused brown butter,
topped with fresh herbs

PURGATORY EGGS **18.00**

poached eggs baked in a classic red sauce
topped with fresh ricotta and herbs. Served
with a piece of our house made focaccia

CROQUET SIGNORIA **18.00**

Italian bread stuffed with mozzarella, sundried
tomato pesto, fried prosciutto, + cream sauce
grilled in butter. Served with a side of potatoes
or cheese grits

BRUNCH TOAST **16.00**

toast with goat cheese ricotta, lemon zest,
seasonal berries, fresh herbs, + a drizzle of
honey. Served with a side of potatoes or
cheese grits

SHRIMP + GRITS **21.00**

seared scallops poached eggs, over
pimento cheese grits, topped with white
wine redux + roasted tomatoes

SAUSAGE + GRAVY **17.00**

a southern classic house made sausage gravy
over a buttermilk biscuit topped with a sunny
side-up egg. Served with a side of potatoes or
cheese grits

GRAVLAX BAGEL **18.00**

house cured salmon, boursin cream cheese,
capers, red onion topped with an over easy egg.
Served with a side of potatoes or cheese grits

YOGURT + PASTRY **14.00**

Greek yogurt topped with fruit compote
+ served with a fresh pastry

SIDES

ONLY BERRIES**	7.00
FRESH FRUIT**	5.00
GRITS	6.00
BACON	7.00
POTATOES	6.00
TOAST	4.00
BISCUIT	5.00
SAUSAGE	6.00
GRAVY	8.00
EGGS	6.00

***may be ordered in replace of
the grits or potatoes*

SIPS

HOT TEA	4.00
DRIP COFFEE	4.00
CAFE AMERICANO	5.00
CAPPUCCINO	6.00
MACCHIATO	5.00
CAFE MOCHA	6.00
CAFE LATTE	6.00
JUICE	5.00
MILK	5.00
NAKED JUICES	6.00
MIMOSA**	14.00
KETEL ONE BLOODY MARY**	15.00

***available after 9AM MON- SAT
after 11AM SUN*

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foodborne illness Parties of 6 or more are subject to an automatic 20% gratuity.*

DINNER

PICCOLI MORSI

FOCACCIA 7.00
seasonal fruit compote, savannah
bee honey butter, roasted garlic oil
+ balsamic redox

**TOASTED CHILI
CITRUS BRIE** 12.00
toasted brie topped with a citrus chili redux

**ITALIAN OYSTERS
AL FORNO** 32.00
roasted lemony artichoke
dressing seasoned with garlic,
parmesan + Italian herbs

**PEPERONATA
RAW OYSTER** 28.00
pepperoncini, roasted tomato
mignonette + fresh herbs

HOUSE MEATBALL 17.00
our house made mortadella
meatballs in red sauce

**WHIPPED GOAT MILK
RICOTTA** 8.00
house made ricotta served with
hot honey, sea salt + fresh herbs

PIZZA AL TAGLIO

MICA PIZZA E FICHI 19.00
figs, caramelized onion, arugula, balsamic
glaze, prosciutto + ricotta

MARGHERITA 18.00
classic margherita, tomato, mozzarella + basil

PIZZAGANIA 19.00
fresh basil topped with cured meats +
crushed red pepper

MEDITERRANEAN 19.00
pesto, roasted artichoke, garlic boursin
cheese, tangy sun dried tomatoes,
olives + fresh mozzarella

GAMBERO 22.00
fresh shrimp, tossed in garlic, olive oil,
parsley + crushed chili peppers,
topped with fresh mozzarella

VERDURE

CAESAR SALAD 14.00
baby romaine lettuce, blistered
tomatoes, house made focaccia
croutons, grated parmesan,
anchovies + house made dressing

GREEK SALAD 16.00
lettuce blend, tomatoes, peppers,
olives, red onion + fetta tossed in
house made Greek dressing

PASTA

**MORTADELLA MEATBALLS
W/PISTACHIO BROWN
BUTTER** 32.00
meatballs, farfalle dressed in pistachio
brown butter pesto, topped with blistered
vine on cherry tomatoes

SHORT RIB BOLOGNESE 30.00
shredded short ribs + over ziti with hearty
veggies slow cooked in house vodka sauce

**SHRIMP PASTA
AGLIO E OLIO** 34.00
jumbo butterfly shrimp over linguini made
with roasted garlic, olive oil, fresh parsley,
parmesan + crushed red peppers

**SALMON TRENETTE
AL PESTO** 36.00
basil encrusted salmon, over fettuccini
tossed with a sundried tomato pesto,
spinach, lemon + pine nuts

**CHICKEN
PARMIGIANA** 32.00
chicken parmigiana topped with
Kalamata + tomato bruschetta, drizzled
with hot honey, over linguini + marinara

RAVIOLI AI FUNGHI 30.00
ravioli in mushroom cream sauce with
roasted eggplant + cherry tomatoes

**INSALATA
ALL'ITALIANA** 16.00
field greens, roasted artichoke white
bean salad, brussels sprouts dressed
with blue cheese + citrus vin

CAPRESE SALAD 16.00
baby spinach topped with
heirloom tomatoes, fresh
mozzarella dressed with basil
micro greens + a balsamic redox

PESCE E CARNE

SEAFOOD CIOPPINO 36.00
hearty fish stew with roasted fennel +
veggies, served with a piece of rustic bread

POLLO AL CHIANTI 36.00
Italian twist on coq au vin, with gorgonzola
stuffed gnocchi fried in butter with spinach,
mushrooms + a butternut squash puree

**BRASATO DI
GUANCIALE DI MANZO** 38.00
braised beef stacked on cheesy risotto,
topped with pickled giardiniera + toast
coated in a red wine demi redux

**CAPESANTE DI
CASTAGNE** 42.00
seared scallop topped with a tomato sumac
onion salad + micro basil with pistachio purée

**GRILLED RED
SNAPPER W/ CARA
CARA ORANGES
+ CHILIES** 38.00
Snapper, California Cara Cara oranges,
Fresno chile peppers, freshly squeezed
lime juice, basil, served with white bean
+ seasonal veg

**PARMESAN BASIL
PETITE TENDER
MEDALLIONS** 48.00
Petite tender medallion topped with
a basil + parmesan compound
butter, served with potato confit +
seasonal veg

DESSERT

SEAONAL ROTATION

Please ask your server about our
dessert options as we have
seasonal offerings.

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poultry, seafood, eggs, or dairy may
increase your risk of foodborne illness
Parties of 6 or more are subject to an
automatic 20% gratuity.*

PICCOLI MORSI

FOCACCIA 7.00

seasonal fruit compote, savannah bee honey butter, roasted garlic oil + balsamic redox

TOASTED CHILI CITRUS BRIE 12.00

toasted brie topped with a citrus chili redux

PASTA

MORTADELLA MEATBALLS W/PISTACHIO BROWN BUTTER 32.00

meatballs, farfalle dressed in pistachio brown butter pesto, topped with blistered vine on cherry tomatoes

SHORT RIB BOLOGNESE 30.00

shredded short ribs + over ziti with hearty veggies slow cooked in house vodka sauce

SHRIMP PASTA AGLIO E OLIO 34.00

jumbo butterfly shrimp over linguini made with roasted garlic, olive oil, fresh parsley, parmesan + crushed red peppers

PESCE E CARNE

SEAFOOD CIOPPINO 36.00

hearty fish stew with roasted fennel + veggies, served with a piece of rustic bread

BRASATO DI GUANCIALE DI MANZO 38.00

braised beef stacked on cheesy risotto, topped with pickled giardiniera + toast coated in a red wine demi redux

PARMESAN BASIL PETITE TENDER MEDALLIONS 48.00

Petite tender medallion topped with a basil + parmesan compound butter, served with potato confit + seasonal veg

HOUSE MEATBALL 17.00

our house made mortadella meatballs in red sauce

WHIPPED GOAT MILK RICOTTA 8.00

house made ricotta served with hot honey, sea salt + fresh herbs

SALMON TRENETTE AL PESTO 36.00

basil encrusted salmon, over fettuccini tossed with a sundried tomato pesto, spinach, lemon + pine nuts

CHICKEN PARMIGIANA 32.00

chicken parmigiana topped with Kalamata + tomato bruschetta, drizzled with hot honey, over linguini + marinara

RAVIOLI AI FUNGHI 30.00

ravioli in mushroom cream sauce with roasted eggplant + cherry tomatoes

GRILLED RED SNAPPER W/ CARA CARA ORANGES + CHILIES 38.00

Snapper, California Cara Cara oranges, Fresno chile peppers, freshly squeezed lime juice, basil, served with white bean + seasonal veg

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DINNER

VERDURE

CAESAR SALAD 14.00

baby romaine lettuce, blistered tomatoes, house made focaccia croutons, grated parmesan, anchovies + house made dressing

GREEK SALAD 16.00

lettuce blend, tomatoes, peppers, olives, red onion + fetta tossed in house made Greek dressing

INSALATA ALL'ITALIANA 16.00

field greens, roasted artichoke white bean salad, brussels sprouts dressed with blue cheese + citrus vin

CAPRESE SALAD 16.00

baby spinach topped with heirloom tomatoes, fresh mozzarella dressed with basil micro greens + a balsamic redox

PIZZA AL TAGLIO

MEDITERRANEAN 19.00

pesto, roasted artichoke, garlic boursin cheese, tangy sun dried tomatoes, olives + fresh mozzarella

GAMBERO 22.00

fresh shrimp, tossed in garlic, olive oil, parsley + crushed chili peppers, topped with fresh mozzarella

MARGHERITA 18.00

classic margherita, tomato, mozzarella + basil

PIZZAGANIA 19.00

fresh basil topped with cured meats + crushed red pepper

COCKTAILS

BLACKBERRY BREEZE +	17.00	HAWAIIAN SUNSET	17.00
tito's handmade vodka, blackberry syrup, lemon, lemon-lime soda		hibiscus-infused plantercy 3 stars, amaretto, orange, lime	
OGLETHORPE'S HARVEST +	17.00	BRICE BRAMBLE	17.00
tequila ocho blanco, nutmeg-infused siempre blanco tequila, lemon, orange, pumpkin spice cordial		st. george botanicalvore gin, campari, limoncello, lemon	
UP IN FLAMES	17.00	MIDNIGHT BREW	17.00
casamigos blanco tequila, dos hombres mezcal, jalapeño-lime syrup, dry curacao, agave syrup, tiki bitters		basil hayden bourbon, hennessy vs. cognac, espresso, demerara syrup, bitters	
HIDDEN GARDEN SPLITZ	17.00	THE 1886	17.00
st. germain, lemon, prosecco, soda water, hidden garden herbs		whistlepig piggyback 6 year rye, velvet falerium, coca-cola syrup, lemon	
GOLDEN SOUR +	17.00	Please ask your server about our local rotating draft selections	
four roses bourbon, amaro montenegro, honey syrup, lemon		+	
		can be made alcohol-free with ritual gin alternative \$14.00 mocktail version	
THE GARDEN WALK	17.00		
fords gin, aloe, lemon oleo saccharum, lime			

COCKTAILS

BLACKBERRY BREEZE +	17.00	HAWAIIAN SUNSET	17.00
tito's handmade vodka, blackberry syrup, lemon, lemon-lime soda		hibiscus-infused plantercy 3 stars, amaretto, orange, lime	
OGLETHORPE'S HARVEST +	17.00	BRICE BRAMBLE	17.00
tequila ocho blanco, nutmeg-infused siempre blanco tequila, lemon, orange, pumpkin spice cordial		st. george botanicalvore gin, campari, limoncello, lemon	
UP IN FLAMES	17.00	MIDNIGHT BREW	17.00
casamigos blanco tequila, dos hombres mezcal, jalapeño-lime syrup, dry curacao, agave syrup, tiki bitters		basil hayden bourbon, hennessy vs. cognac, espresso, demerara syrup, bitters	
HIDDEN GARDEN SPLITZ	17.00	THE 1886	17.00
st. germain, lemon, prosecco, soda water, hidden garden herbs		whistlepig piggyback 6 year rye, velvet falerium, coca-cola syrup, lemon	
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COCKTAILS

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OGLETHORPE'S HARVEST +	17.00	BRICE BRAMBLE	17.00
tequila ocho blanco, nutmeg-infused siempre blanco tequila, lemon, orange, pumpkin spice cordial		st. george botanicalvore gin, campari, limoncello, lemon	
UP IN FLAMES	17.00	MIDNIGHT BREW	17.00
casamigos blanco tequila, dos hombres mezcal, jalapeño-lime syrup, dry curacao, agave syrup, tiki bitters		basil hayden bourbon, hennessy vs. cognac, espresso, demerara syrup, bitters	
HIDDEN GARDEN SPLITZ	17.00	THE 1886	17.00
st. germain, lemon, prosecco, soda water, hidden garden herbs		whistlepig piggyback 6 year rye, velvet falerium, coca-cola syrup, lemon	
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