



DAY TIME

served daily from 8AM to 2:30PM



BREAKFAST FAVORITES



BREAKFAST BURRITO \$22

scrambled eggs, asiago, pickled onion, jalapeños, arugula (V)
Choice of: bacon, avocado, prosciutto or chorizo
served with hash browns

BREAKFAST SANDWICH \$10

scrambled eggs, tomato jam, asiago, arugula (V)
served on a kaiser roll, bagel (+\$1) or bialy (+\$1)
+\$4 add: bacon, avocado, prosciutto or chorizo



AVOCADO TOAST \$16

avocado, pickles, feta, balsamic, everything bagel spice
served on Mazzola's olive toast (V, VG)
add: prosciutto +\$5 | poached egg +\$4

EGG SCRAMBLE WITH TOAST \$16

eggs, mushrooms, chives, salsa verde, arugula (V)
served with Mazzola's olive toast

BROOKLYN HEIGHTS BREAKFAST \$22

2 eggs (any style), avocado, fresh fruit, multigrain toast
with side of berry compote and butter (V)

YOGURT & GRANOLA BOWL \$14**

Greek yogurt, seasonal fruit, berry compote,
honey, maple granola (V, GF)

SEASONAL OATMEAL \$12**

almond milk, bananas, caramelized walnuts, cinnamon (V, VG)

SIDES \$7

Bacon | Italian Sausage | Chicken Sausage
Fruit | Hash Browns | Avocado

V: Vegetarian

VG: Can be made Vegan

GLUTEN FREE? We have bread & wraps available +\$4

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
food borne illness.

**Contains nuts.



20% gratuity will be added for parties of 6 or more

LUNCHTIME IN THE HEIGHTS



THE VINEAPPLE LUNCH SET

Pick 2 for \$22

Pair any soup,
salad or 1/2 sandwich

SOUPS + SALADS

add: poached egg or avocado +\$4, prosciutto, chorizo or chicken +\$5,
salmon +\$12, steak +\$14

SAN MARZANO TOMATO SOUP \$10

with fresh basil (V, VG)

SEASONAL SOUP \$10

housemade seasonal

ARUGULA PEAR SALAD \$20

shaved pear, shaved fennel,
walnuts, crumbled gorgonzola,
apple cider vinaigrette (V, VG)

WINTER KALE SALAD \$20

chopped kale, apples, pepitas, squash,
goat cheese, beets, red onion,
rosé vinaigrette (V, VG)

BROOKLYN BOWL \$24

roasted seasonal vegetables, quinoa,
brown rice, lentils, feta, nut-free green
pesto (V, VG, GF)
+\$2 for Lunch Set

HANDHELDS

served with house greens

BURRATA CAPRESE PANINI \$20

roasted tomatoes, basil, balsamic glaze,
green pesto, arugula (V)
on Mazzola's toasted ciabatta bread
Add prosciutto +\$5

CHICKEN & PESTO PANINI \$22

sun-dried tomato pesto, mozzarella,
pickled onions, arugula
pressed on Mazzola's ciabatta bread

SEASONAL TURKEY CLUB \$22

turkey, brie, fig jam, bacon, arugula, red
onion, garlic aioli served on sourdough

VINEAPPLE ROAST BEEF \$22

thinly sliced roast beef, horseradish cream,
caramelized onion & jalapeños on semolina bread
+\$2 for Lunch Set

VINEAPPLE TUNA MELT \$24

tuna, herbs, capers, red onion, sharp cheddar
served on focaccia with side of chips

KALE & MUSHROOM PANINI \$20

kale, mushroom, caramelized onions, gouda
on focaccia (V)

JULIAN LUCA 2.0 \$24

mortadella, sopresatta salami, prosciutto,
mozzarella, arugula, piparra peppers, olive
tapenade, pickled onions, olive oil, red wine
vinegar, salt, pepper, oregano
on semolina bread
+\$2 for Lunch Set