



BREAKFAST

BELGIAN WAFFLE mixed berries, fresh whipped cream, Ohio maple syrup and candied bacon knots ~12

FRENCH TOAST mixed berries, fresh whipped cream, Ohio maple syrup and candied bacon knots ~14

BREAKFAST CROISSANT two fried eggs, Canadian bacon, white cheddar and grilled tomato, served with Tucci's hash browns and fruit ~12

AVOCADO TOAST whole wheat toast, fresh smashed avocado, extra virgin olive oil, and sea salt, topped with two poached eggs and served with fresh berries ~15

WARM GRAIN BOWL roasted farro, artichoke hearts, asparagus, tomatoes, spinach, feta cheese, and poached eggs ~15

3 EGGS YOUR WAY with Tucci's hash browns, and choice of side and bread ~12

TRADITIONAL EGGS BENEDICT toasted English muffin, Canadian bacon and hollandaise, served with Tucci's hash browns ~13

PARMA BENEDICT prosciutto de parma, hollandaise, pesto, served with Tucci's hash browns ~13

TUCCI'S CORNED BEEF HASH house-cured corned beef, red potatoes, carrots, onions, two poached eggs, hollandaise ~15

HAM AND ASPARAGUS OMELET smoked ham, fresh asparagus, diced potatoes, peppers and onions, and smoked mozzarella, served with Tucci's hash browns and choice of bread ~13

BACON AND SWISS OMELET bacon, baby spinach, and swiss cheese, topped with creamy hollandaise, served with Tucci's hash browns and choice of bread ~13

VEGETABLE OMELET sautéed mushrooms, arugula, tomato, asparagus, and smoked gouda, served with Tucci's hash browns and choice of bread ~13

STEAK AND EGGS* 7 oz flat iron, cooked to your desired temperature, and served with two eggs, Tucci's hash browns, and your choice of bread ~22

SIDES

Tucci's hash browns | All natural maple breakfast sausage
Bacon | Candied bacon knots | Fresh fruit bowl ~4

BREADS

English muffin | Wheat | Sourdough | Chef's choice

SUBSTITUTE EGG WHITES FOR YOUR OMELET PLEASE ADD ~2

SOUPS

SOUP OF THE DAY chef's choice ~7

TUCCI'S CLAM CHOWDER pancetta, yukon potato, chive oil ~7

ITALIAN SAUSAGE tomato, orzo, parmesan ~7

SALADS

FIG AND ARUGULA baby arugula, red wine poached figs, pickled red onion, feta cheese, lemon honey vinaigrette, pistachio dust ~10

HOUSE mixed greens, tomato, cucumber, almonds, gorgonzola, toasted garlic-balsamic vinaigrette ~7

BEETS AND GREENS mixed greens, egg, gorgonzola, candied walnuts, balsamic vinaigrette ~9

BABY WEDGE baby iceberg lettuce, bacon, tomato, gorgonzola dressing, scallion ~9

CHEF'S SALAD iceberg lettuce, garbanzo beans, egg, edamame, tomatoes, Gerber Amish Farms chicken, goat cheese croutons, buttermilk dressing ~12

ADD CHICKEN 4 | SHRIMP 5 | SALMON 9 | STEAK 10
SEARED SCALLOPS 12 | TUNA 14

PASTA

BUCKWHEAT SOBA NOODLES cold marinated soba noodles, seared ahi tuna, green & red bell pepper, edamame, beach mushroom, scallion, ginger mignonette ~19 lunch ~15

CHICKEN & ANGEL HAIR pancetta, toasted almonds, parmesan cheese, fresh herbs ~16 lunch ~12

CARBONARA egg pappardelle, pancetta, Gerber Farms chicken breast, leeks ~19 lunch ~16

SHRIMP AND SAUSAGE RIGATONI shrimp, Italian sausage, bell peppers, spicy parmesan cream ~19 lunch ~15

CHEESE TORTELLINI spicy tomato peperonata, kalamata olives, zucchini, squash ~18 lunch ~14

ADD CHICKEN 4 | SHRIMP 5

SANDWICHES

All sandwiches served with a zesty pickle and choice of french fries, fruit, petite salad or a cup of our daily soup selection.

CHICKEN CLUB toasted ciabatta, grilled chicken breast, applewood bacon, gruyere, baby spinach, oven roasted tomatoes, pesto aioli ~13

CHICKEN SALAD CROISSANT sprouts, grapes, almonds, pickled red onion ~13

BLACKENED WALLEYE lemon aioli, pickled red onion, tomato, romaine, feta, brioche bun ~17

TRIPLE GRILLED CHEESE swiss cheese, fresh and smoked mozzarellas, tomato, grilled sourdough ~13

BURGERS

All burgers served with a zesty pickle and choice of french fries, fruit, petite salad or a cup of our daily soup selection.

TUCCI'S BURGER* house-packed American Kobe patty, cooked to your desired temperature, lettuce, tomato, red onion and served with three toppings: ~14

GORGONZOLA | SMOKED MOZZARELLA | SWISS | CHEDDAR BACON | MUSHROOMS | AVOCADO | CARAMELIZED ONIONS PESTO AIOLI | HORSERADISH CREAM SAUCE
ADD CRAB LOUIS 8

BEYOND MEAT BURGER a plant-based burger, seasoned and grilled, topped with jalapeño jam, cilantro lime aioli, avocado and tomato ~15

The Beyond Meat Burger contains no animal product, soy or gluten.

KID'S CORNER

All kid's corner menu items include beverage ~6 (Kids 10 and under)

2 EGGS YOUR WAY just the way you like them, with fresh fruit and choice of bread

WAFFLE with butter and whipped cream, served with fresh fruit

FRENCH TOAST with fresh berries, Ohio maple syrup, whipped cream

GRILLED CHEESE served with fruit

CHICKEN TENDERS served with fries



*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).



BRUNCH DRINK LIST

- TUCCI'S BLOODY MARY** house made peppered vodka, zing zang bloody mary mix, lemon, lime, house celery seed rim, bacon and cherry tomato garnish ~9
- PICKLED MARY** vodka, pickle juice, zing zang bloody mary mix, worcestershire sauce, tabasco with old bay rim, hot pickle garnish ~9
- CAJUN BLOODY MARY** vodka, horseradish, garlic, creole seasoning, steak sauce, worcestershire sauce, tabasco, lemon juice, tomato juice, pickled okra garnish ~9
- BOURBON BLOODY MARY** bacon infused bourbon, horseradish, worcestershire sauce, tabasco, lemon juice, zing zang bloody mary mix, bacon garnish ~9
- RED SNAPPER** gin, horseradish, worcestershire sauce, tabasco, lemon, tomato juice, cocktail onion and lemon garnish ~9
- GINGER PEACH BELLINI** champagne, peach & ginger puree ~9
- BLOOD ORANGE BELLINI** champagne, blood orange limoncello & blood orange syrup ~9
- CLASSIC MIMOSA** champagne and orange juice ~9
- BLUSHING MIMOSA** champagne, orange juice, pineapple juice & dash of grenadine ~9
- CAFÉ TUCCI** grand marnier, bailey's, kaluha and coffee topped with whipped cream ~9
- CAFÉ L'ORANGE** cognac, grand marnier, cointreau, and coffee topped with whipped cream & orange zest garnish ~9

[FEATURED PREMIUM WINES BY THE GLASS]

Ask your server for current offerings.

Tucci's *Enomatic wine serving system*™ gives you the confidence that the wine you order is always fresh and served at their optimum temperatures. Its automatic self-cleaning of the pouring spout after every serve ensures the highest hygiene and wine quality. The state-of-the-art preservation *Enomatic*™ prevents wine from being altered by oxygen and protects its organoleptic integrity—taste, aroma, body and color.

— *Taste-tested and certified.*
We'll let you be the judge.



[WINES BY THE GLASS]

WHITES

- CHARDONNAY** four vines 'naked', santa barbara9
- CHARDONNAY** edna valley 'paragon', san luis obispo county10
- PINOT GRIGIO** caposaldo, italy.....9
- FUME BLANC** ferrari-carano, sonoma.....10
- SAUVIGNON BLANC** clifford bay, marlborough8
- RIESLING** schloss zell piesporter spätlese, germany8
- SPARKLING ROSÉ** new age, argentina8
- PROSECCO** riondo, italy9
- SPARKLING** segura viudas brut, spain9

REDS

- CABERNET BLEND** hayes valley meritage, central coast9
- CABERNET** benziger family winery, sonoma10
- PINOT NOIR** bridlewood winery, california9
- PINOT NOIR** deloach 'heritage reserve', california10
- TEMPRANILLO** buenas, spain.....9
- MALBEC** trapiche oak-cask, mendoza.....10
- TUSCAN RED** gini toscano, italy.....8
- SHIRAZ** shoofly, south australia.....9
- ZINFANDEL** ravenswood 'zen of zin', california.....9

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TAVERN**
