

WEEKEND BRUNCH

SAT & SUN 11AM-4:30PM



avocado toast \$13
avocado, fried egg,
field greens
add prosciutto \$3

eggs benedict \$13
english muffin, canadian bacon,
hollandaise, home fries
sub smoked salmon \$4

kale caesar \$12
focaccia croutons,
parmigiano, pine nuts
add chicken \$5 • add shrimp \$7

grilled cheese \$11
cheddar, sauteed market
mushrooms, french fries
add bacon \$2

french toast \$14
nutella whip, market
fruits, maple syrup

omelette \$12
eggwhites, baby spinach,
goat cheese, field greens

==== **breakfast carbonara \$14** spaghetti, pecorino cream cheese, bacon chips, scallion, fried egg =====

steak & eggs \$21
nebraska skirt steak, grilled
asparagus, fried egg, homefries

fumo burger \$16
lettuce, tomato, bacon, cheddar,
chipolte mayo
choice of field greens or truffle fries

chicken & waffles \$15
classic southern fried chicken,
buttermilk waffle, vermont honey

WOOD BURNING PIZZA

the lox \$14
smoked salmon, cream cheese,
red onion, fried capers

vodka \$13
creamy pink sauce,
fresh mozzarella, scallions

buffalo \$14
spicy louisiana style
chicken, blue cheese, mozzarella

chicken ranch \$12
grilled chicken, mozzarella,
bacon, avocado, ranch dressing



Mimosa Prosecco / Orange juice

Bloody Mary Tomato juice / Sriracha / Horseradish

Paloma Tequila / Grapefruit / Chili salt

Fumo Spritz Prosecco / Campari / Grapefruit / St. Germain

\$7



Unlimited mimosas & bloody mary's

Unlimited option must be clearly stated
when ordering entree • Valid for 1.5 hours

\$17.5

FUMO
PIZZA • BAR • PASTA

WINE

ROSE & SPARKLING

Prosecco , Casalini, Italy	\$10	\$38
Rose , Bertani, Italy 2016	\$9	\$35
Lambrusco , Cavicchioli, Italy	\$9	\$35
Champagne , Veuve Cliquot, France		\$110
Champagne , Dom Perignon, France 2006		\$370

WHITE

Pinot Grigio , Bacaro, Italy 2016	\$9	\$35
Sauvignon Blanc , Tohu, New Zeland 2016	\$12	\$42
Chardonnay , Big Vine, California 2013	\$10	\$38
Moscato , Botter, Italy	\$12	\$42
Friulano , Fiegel, Italy 2015	\$13	\$44
Gavi di Gavi , La Ghibellina, Italy 2015		\$46
Albarino , Palodas Bruxas, Spain 2015		\$48
Chardonnay , Antinori Bramito, Italy 2014		\$52

RED

Montepulciano , Marammiero, Italy 2015	\$11	\$40
Chianti , Monrosso, Italy 2013	\$10	\$38
Cabernet , Carnivor, California 2014	\$11	\$40
Malbec , Diseno, Argentina 2015	\$10	\$38
Pinot Noir , Gerard Bertrand, 2014	\$13	\$46
Rioja , Vina Bujanda, Spain 2013		\$48
Barbera , "Aves" Burlotto, Italy 2015		\$65
Cabernet Sauvignon , Justin, California 2014		\$70
Super Tuscan , Varvara, Italy 2013		\$75
Amarone , Villa Spinosa, Italy 2008		\$80
Brunello di Montalcino , Caparzo, Italy 2012		\$85
Super Tuscan , Terricci Lanciola, Italy 2009		\$95
Barolo , Eugenio Bocchino "LU", Italy 2012		\$105

BEER

PALE ALE

Bronx Belgin Ale, Bronx \$6

WHITE ALE

Allegash white, Maine \$7

LAGER/PILSNER

Carlsberg, Denmark \$7

Moretti, Italy \$7

Narraganset, Rhode Island \$5

Six Point Crisp, Brooklyn \$6

IPA

Ballast Grapefruit, California \$8

Laguanitas Lil Something, California \$7

STOUT

Bells Porter, Michigan \$6

GLUTEN FREE

Crabbies Ginger Beer, Scotland \$7

SEASONAL BEER

\$7



COCKTAILS \$12

Amelia Vodka / St. Germaine / Blanc Vermouth / Pured raspberry / Fresh lemon

Ella Bourbon / Rosemary / Blackberry / Orange bitters

Perla Tequila / Galliano / Pressed cucumber / Fresh lime / Chilli salt / Habanero bitters

Carolina Mezcal / Tequila / Averna Amaro / Maraschino / Fresh grapefruit & lime / Cayenne

Georgia Grapefruit infused Gin / St. Germaine / Fresh lemon

Linda Fresh watermelon / Campari / Gin / Fresh lemon

Annabelle Rye / Cynar / Fresh lemon / Aperol / Peach liqueur

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges