

# 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

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

## WHITE

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

## RED

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