SEASONAL MENU

WINTER

BUTTERNUT SQUASH SOUP

cinnamon spiced cream, toasted seeds 7 | 9

SQUASH SALAD

arugula, roasted butternut squash, Gorgonzola cheese, tomato, roasted pepper, candied pecans, bacon sherry vinaigrette 12 add: chicken 8 | salmon 9 | shrimp 9

PULLED PORK PASTA

Benton's bacon, slow-roasted pork, tomato sugo, Parmesan 17

BENTON'S BACON & APPLE PIZZA

fresh whole milk mozzarella, caramelized onions, roasted garlic, kale, rosemary honey drizzle 16

CARAMELIZED SALMON

kale, sweet potato, dried cranberries, pickled red onion, walnuts, balsamic tomato, pomegranate reduction 20 | 25

CATERING & PRIVATE DINING

Host your next event with Amerigo! We offer private dining spaces that are perfect for hosting business meetings, rehearsal dinners, and other special events. Our Sales Manager will work with each group from start to finish to ensure a flawless event.

We also offer family-style versions of some of our most popular dishes for pickup or delivery. Choose from fresh salads, pasta, lasagna, and house-made desserts for groups of eight or more.

Visit amerigo.net for menus and more information!



WEEKEND BRUNCH

Available Saturday and Sunday 11am-2pm

STARTERS

CROISSANTS

local jams, Nutella 8

MAIN COURSES

BREAKFAST PANINI

griddle-pressed croissant, scrambled eggs, country ham, bacon, fontina cheese | choice of soup, fries, Caesar or Spring Mix salad 11

BRIOCHE FRENCH TOAST

Nutella, maple-whipped Mascarpone cheese, balsamic-marinated figs 11.5

OMELETTE OF THE DAY

fresh fruit | choice of Old Spencer Mill goat cheese grits or flash-fried home fries 12.5

OMELETTE AMERICANO

country ham and cheese, fresh fruit | choice of Old Spencer Mill goat cheese grits or flash-fried home fries 12.5

WILD MUSHROOM FRITTATA

skillet-cooked frittata, wild mushrooms, onions, diced potatoes; topped with goat cheese and vinaigrette-tossed arugula 12.5

PORK HASH

pulled pork over flash-fried home fries, poached eggs, Hollandaise sauce 16

CRAB CAKE BENEDICT

jumbo lump crab cakes on English muffin, poached eggs, asparagus, Old Spencer Mill goat cheese grits, lemon basil butter sauce 19

CEDAR-ROASTED PORK CHOP*

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley 28

STEAK BENEDICT*

8oz center-cut Prime sirloin on English muffin, poached eggs, Hollandaise sauce, flash-fried home fries 26

KIDS

Includes milk, soda or tea (dine-in only) 6 | Available for kids 12 and under

BRIOCHE FRENCH TOAST

powdered sugar, fruit, maple syrup

BACON AND EGGS

scrambled eggs, bacon, fruit

COCKTAILS

7

BELLINI WHITE RUSSIAN MIMOSA BLOODY MARY

^{*}These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify management if you have a severe allergy prior to ordering.