

BRUNCH

AVAILABLE 10AM-4PM

BY THERMIA

HAND HELD SANDWICH

All Sandwich served with house hand cut Fries or mixed green salad

ROTISSERIE CHICKEN & PESTO— 16

Rotisserie Chicken, provolone, sliced tomatoes, nut free basil pesto, local arugula, honey dijon aioli on focaccia

Add bacon +2

MORTADELLA & STRACCIATELLA — 17

Mortadella, pistachio pesto, stracciatella, arugula, tuscany evoo on focaccia

ROAST BEEF & HORSERADISH - 18

Roast beef, gruyère cheese, caramelized onions, horseradish aioli, arugula on ciabatta

Add sunny side up egg +2

THERMIA SHORTRIB BURGER - 19

Angus short rib patty, gruyere cheese, piquillo aioli,house pickles, tomato, lettuce,buttered toasted brioche

Add bacon +2 Add sunny side up egg +2

MEDITERRANEAN VEGGIE & FETA - 15

Sauteed zucchini, squash, piquillo pepper, fresh cucumber, tomato, Narragansett Creamery feta , mixed greens, apple cider vinaigrette on focaccia

OPEN SANDWICH

TOMATO & RICOTTA - 12

Grated tomato, sherry reduction, whipped ricotta, basil, seasonal radish on sourdough

SALMON & AVOCADO - 15

Smoked salmon, avocado, dill cream cheese, cucumber, pickled onion chive on sourdough

BACON, EGG & CHEESE — 14

2 sunny side up egg, 2 bacon, melted provolone, chive on sourdough

SWEETS

THERMIA PANCAKE(2PC) — 14

Fresh berries, creme anglaise

Add scoop of vanilla ice cream +3

FRENCH VANILLA TOAST(2PC) — 14

French vanilla deeped brioche, maple syrup, fresh berries

EGG

SHAKSHUKA — 20

House made tomato "Bravas" sauce, Narragansett Creamery feta , 2 eggs with grilled sourdough

THERMIA BREAKFAST SET — 15

2 egg, house smoked bacon, home fries, grilled sourdough, evoo

Add 1 more egg +2

Rotisserie chicken breast +6

Smoked Salmon +8

3oz Prime Striploin +12

PASTA

SHORT-RIB RAGU PASTA — 23

Fresh rigatoni, house-made short rib ragu, parmesan, pecorino

ARGENTINIAN SHRIMP CREAM PASTA - 22

Argentinian shrimp, fresh rigatoni, garlic parsley cream sauce, lemon picada

TRUFFLE MUSHROOM PASTA— 21

Fresh mafalde, assorted mushroom, truffle carpaccio, whipped ricotta, lemon zest, frescobaldi evoo

SALADS

CAESAR SALAD — 15

Thermia caesar dressing, parmesan, crouton, white anchovy, bacon

GARDEN SALAD — 13

Farm fresh mixed greens, watermelon radish, Apple cider vinaigrette

ADD PROTEIN

Rotisserie Chicken Breast +6 3oz Steak +12

Smoked Salmon+8

SIDES

BLISTERED SHISHITO PEPPERS — 12

Labneh, honey, maldon salt, andalusia evoo

BRUSSELS SPROUT — 11

Thermia sweet chili, toasted almond

TRUFFLE HAND-CUT FRIES — 11

White truffle oil, parmigiano, pecorino

ROASTED POTATO — 9

Herb oil, maldon salt

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY.

*PLEASE INFORM SERVER OF ANY FOOD ALLERGY OR DIETARY RESTRICTIONS*CONSUMING RAW OR UNDERCOOKE MEAT, POULTRY, SEAFOOD, SHELFISH OR EGG MAY INCREASE OF FOODBOURNE ILLNESS.