

# BRUNCH

## PASTRIES

- Bread Basket | 13  
*one of each pastry served with butter and jam*
- Banana Bread | 4
- Crossiant | 3
- Pain au Chocolate | 4
- Cheese Danish | 3

## TOAST

- served with butter and jam*
- White Sourdough | 5
- Whole Wheat | 5
- English Muffin | 5
- Bagel & Cream Cheese | 6

## SIDES

- Sauteed Spinach | 10
- Grilled Asparagus | 10
- Applewood Smoked Bacon | 10
- Rosemary Fries | 11
- Hash Browns | 9
- Fruit Bowl | 10
- Truffle Fries | 12

# TESSA

## SWEETS

- BREAD BASKET** - four different breakfast pastries, butter, jam | **13**
- GRANOLA BOWL** - greek yogurt, housemade granola, mixed berries, local honey | **14**
- THE MOST AMAZING FRENCH TOAST** - custard dipped brioche, fresh strawberries, maple butter | **15**

## SMALL PLATES

- BURRATA** - cherry tomato, prosciutto, arugala, 25year aged balsamic vinegar, crostini | **21**
- BAGEL PLATE** - smoked salmon, pickled red onion, caperberries, chive cream cheese | **18**

## SALADS

- SNAP PEA SALAD** - ramp dresing, candied kumquats, pickled red onion, pistachio, whip ricotta | **19**
- PEAR SALAD** - arugula, pomegranate, walnuts, feta cheese, lemon vinaigrette | **18**
- BEET SALAD** - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing | **17**
- TESSA SALAD** - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives | **19**
- CAESAR SALAD** - baby romaine, Parmigiano, croutons, pickled red onion | **18**
- ADD AVOCADO | 5      ADD CHICKEN | 8      ADD SHRIMP | 12      ADD SALMON | 15

## EGGS

- EGGS ANY STYLE** - two eggs any style, hash browns, mixed greens | **13**
- THE WAKEUP CALL** - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough | **18**
- TESSA OMELETTE** - choice of 2 fillings, hash browns, mixed greens | **16**
- SELECT TWO** - spinach, tomato, mushrooms, fontina, canadian bacon, white cheddar goat cheese, applewood bacon, lobster(+6), smoked salmon (+3)
- BUILD YOUR BENNIE** - two poached eggs with your choice of base, sauce, & topping | **18**

### BASE -

english muffin,  
lemon arancini  
garlic hash browns  
spinach  
grilled tomato

### TOPPING-

canadian bacon  
smoked salmon(+1)  
grilled tomato  
spinach  
pork belly(+4)  
lobster(+6)

### SAUCE -

classic hollandaise  
tomato hollandaise  
truffle hollandaise  
maple bacon hollandaise

## PASTA

- CACIO E PEPE** - linguini, pecorino, black pepper, basil crunch, Parmigiano foam | **17/27**
- FETTUCINE CARBONARA** - bacon, egg yolk, Parmigiano, pecorino | **18/28**
- RICOTTA GNOCCHI** - pesto, sundried tomato, cippolini onions, green peas, manchego cheese | **18/28**

## SANDWICHES & MAINS

- AVOCADO TOAST** - harissa lemon, whole wheat, sunny side up egg, mixed greens | **17**
- BLT & A** - bagel, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens | **17**
- SHRIMP ROLL** - arugala, garlic aioli, tahini coleslaw, hand cut fries | **18**
- GRILLED CHEESE** - fontina cheese, bacon, caramelized onions, hand cut fries | **18**
- ULTIMATE BREAKFAST SANDWICH**  
english muffin, chicken sausage, mini omelette, tomato chutney, gruyere, harissa aioli | **18**
- TESSA BURGER** - 8oz wagyu beef, carmelized onion, applewood bacon, fontina, hand cut fries | **25**
- STEAK & EGGS** - hanger steak, two eggs any style, hash browns, chimichurri sauce | **26**

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food bourne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

# DRINKS

N/A DRY BAR | 8

## EASY PEASY

### LEMON SQUEEZY

Ginger Spiced Lemonade

## MIZZ FRIZZ

Pineapple, Grapefruit,  
Strawberry, Basil

## THE REFRESHER

Cucumber, Pineapple, Basil

## STRAWBERRY LIMEADE

Strawberry, Lime, Basil

## VIRGIN HIBISCUS MULE

Hibiscus, Mint, Lime, Ginger

## ON TAP | 9

### FANCY PAPERS

#### BY CIGAR CITY BREWING

Pale Ale, 6.5% Florida

### JACK'S ORIGINAL

Hard Apple Cider, 5.0%  
Pennsylvania

### ESCORPION NEGRO

#### BY BAJA BREWING

Dark Ale, 5.0% Mexico

### MONTAUK WAVE CHASER

East Coast IPA, 6.2% New York

### GAFFEL KOLSCH

Kolsch, 4.8% Germany

### ESTRELLA GALICIA

Lager, 5.5% Spain

### WEIHENSTEPHANER HEFE

Hefeweizen, 5.9% Germany

### VELTINS PILS

Pilsner, 4.8% Germany

### ALLAGASH WHITE

Wheat Ale, 5.1% Maine

### LA CHOUFFE

Organic Blonde Ale, 8.0% Belgium

### LAGUNITAS

West Coast IPA, 6.2% California

# TESSA

## SIGNATURE COCKTAILS | 17

**MELON MIMOSA** - Aelred Spirits Melon Liqueur & Campo Viejo Cava 'Brut'

**HIBISCUS ELDERFLOWER MOJITO** - Ron Zacapa No. 23, Hibiscus Tea, Elderflower, Mint, Lime

**PICKLE 'TINI** - House-Infused Pickle Ketel One, Olives, Dill Pickle

**SMOKIN' OLD FASHIONED** - El Silencio Mezcal, Angel's Envy Bourbon, Demerara, Agnostura & Orange

**SPICY LYCHEE 'TINI** - Ghost Tequila, Combier Cassis, Lychee, Basil, Lime

**ESPRESSO MARTINI** - VDKA 6100, Espresso, Mr Black, Amarula, Trader Vic's Amaretto

**GINGER BERRY MARGARITA** - Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer

**POBLANO PLUM MEZCALITA** - El Silencio Mezcal, Ume Plum Liqueur, Ancho Reyes Verde, Lime

**BLOOD ORANGE G&T** - Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic

**GARDEN MARTINI** - VDKA 6100, Cucumber, Basil, Lime

**YUZU PASSIONFRUIT SIDECAR** - Stravecchio Brandy, Choya Yuzu, Chinola Liqueur, Basil, Egg White

**LAVENDER LADY GREY** - Brockman's Gin, Mademoiselle Grey Tea, Lavender, Lemon, Blueberries

**PISTACHIO PISCO SOUR** - Pisco 1615, Fabrizia Crema di Pistachio, Lime, Chocolate Bitters

**YAS QUEEN** - Empress 1908 Gin, Choya Yuzu Liqueur, Amaretto, Lemon

**JALA BACK** - Ghost Spicy Blanco Tequila, Aperol, Lemon, Elderflower

## WINES BY THE GLASS

<b>60 oz. PITCHERS</b>	<b>60</b>
<b>BLOODY MARY</b>	<b>MIMOSA</b>
<b>SANGRIA</b>	
White   Red	

## SPARKLING

**CREMANT DE LOIRE ROSE** - Henry Varnay, Loire Valley, France NV | 15

**PROSECCO** - Della Scala 'Extra Dry Brut,' Veneto, Italy NV | 14

**CHAMPAGNE** - Lanson 'Le Black Label Brut,' Champagne, France NV | 26

**BLANC DE BLANCS** - Empire Estate, Finger Lakes, New York NV | 15

**LAMBRUSCO** - Umberto Cavicchioli & Figli, Emilia-Romagna, Italy NV | 13

**CAVA** - Campo Viejo 'Brut,' Catalonia, Spain NV | 13

## WHITE

**VINHO VERDE** - Casal Garcia, Minho, Portugal 2022 | 14

**GAVI DI GAVI** - Marchese di Barolo "Black Label," Piedmonte, Italy 2018 | 16

**SAUVIGNON BLANC** - Domaine Paul Buisse, Touraine, France 2020 | 18

**ALBARINO** - Pazo de Lusco, Rias Baixas, Spain 2020 | 16

**GRUNER VELTLINER** - Aichenberg, Niederosterreich, Austria 2020 | 15

**MACON-CHARENTRE** - Chateau du Bois de la Salle, Maconnais, France 2019 | 17

**CHARDONNAY** - Harken, Central Coast, California 2022 (Keg) | 15

## ROSE

**GRANACHE** - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2020 | 14

## RED

**ANGLIANICO** - La Guardiense Janare 'Benevenuto,' Campania, Italy 2020 | 15

**TEMPRANILLO** - Bodegas LAN Crianza, Rioja, Spain 2018 | 16

**PINOT NOIR** - Boen, Sonoma County, California 2020 | 18

**PETIT SYRAH** - Gehricke, Sonoma Valley, California 2019 | 17

**MALBEC** - Baron La Rose, Bordeaux, France 2019 | 15

**ZINFANDEL** - 'Unshackled Red' by The Prisoner, Central Coast, California 2019 | 19

**MONTEPULCIANO** - Podere Castorani 'Cadetto,' Abruzzo, Italy 2017 | 15

**NEBBIOLO** - Goy, d'Alba, Piedmonte, Italy 2018 | 16

**BAROLO** - Terre di Bo, Piedmonte, Italy 2018 | 19

**CABERNET SAUVIGNON** - No Fine Print, Napa Valley, California 2019 | 18

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.