

*Appetizers***Salumi Board**

Artisan Dry Cured Meats

Chef's Selection of Three Artisan Cured Meats Served with Pickled Vegetables, Marinated Olives & Fig Infused Mustard

18

Formaggi Board

Artisan Cheeses

Chef's Selection of Three Handcrafted Cheeses Served with Housemade Fruit Chutney & Crostini

18

Verdure Board

Three Selections:

Roasted Beets with Goat Cheese & Toasted Hazelnuts,
Roasted Lemon & Scallion Cauliflower, &
White Bean Hummus

16

Mozzarella Board

Three Selections:

local Calabro Mozzarella, Buffalo Mozzarella & Burrata Cheese
paired with kale pistachio pesto, Calabrian chili oil &
rosemary, balsamic, sea salt oil

18

Combination BoardCreate Your Own Board: Combine Any Selections from
Salumi, Verdure or Formaggi Board
3 for 18 • 4 for 24 • 6 for 30**Fried Calamari**cherry peppers, zucchini
spicy arrabiata sauce, lemon basil aioli

16

Mussels

white wine, garlic, leeks, basil butter

14

White Bean Hummus

Smoked paprika, toasted naan bread

10

Housemade Meatballs

creamy parmigiano polenta, crispy pancetta, marinara

16

Beet Salad

avocado, goat cheese, pistachios, local kale, balsamic

13

Caprese Saladbuffalo mozzarella, heirloom tomatoes, basil pesto,
truffled sea salt, 12yr. aged balsamic

15

Raw Bar

Fresh Shucked Oysters

Chef's Daily Selections, Market Price

Jumbo Shrimp Cocktail

5.00 Each

Grande Esca6 Shrimp, 6 Clams, 6 Oysters (Chef's Selection)
Chilled Mussels, Butter Poached Lobster Tail

65

Esca's Specialty Benedicts

Served on Tuscan Bread with 2 Poached Eggs & Rustic Homefries



Prosciutto di Parma Benedict & Basil Hollandaise

16

Crab Cake Benedict with Wilted Spinach &
Smoked Paprika Hollandaise

17

Braised Beef Short Rib Benedict with Mushroom Ragu &
Truffled Hollandaise

20

Sweet & Savory

Cherry Almond & Vanilla Stuffed French Toast

dark cherry & vanilla compote, maple &
chantilly cream, shaved toasted almonds

16

Spiced Apple & Walnut Pancakes

brandy caramelized apples, candied walnuts, fall spices,
housemade cinnamon whipped cream

16

Avocado Toast

Avocado crema, 2 fried eggs, bacon, heirloom tomatoes,
Arugula, grilled sourdough bread, chive oil

16

Smoked Salmon Sliders

Norwegian smoked salmon, toasted mini bagels,
dill whipped cream cheese, capers, cucumbers, red onion,
fresh lemon zest, tarragon aioli & chive pesto

18

Vegetarian Frittata

spinach, oven roasted tomatoes, caramelized onions,
thyme mushrooms, goat cheese, truffled arugula salad

16

Esca Breakfast Bowl

sauté of sausage, peppers, onions, potatoes, & kale,
2 fried eggs, smoked paprika hollandaise, ciabatta toast points

17

Bacon Egg & Cheese

smoked bacon, fried egg, farm house cheddar, toasted brioche
served with rustic homefries

15

Lobster Burger

farmhouse cheddar, braised beef short ribs, mushrooms,
caramelized onions, lobster claw, toasted brioche,
parmesan truffle fries

26

Sides \$10

Smoked Bacon • Rustic Homefries •

2 Eggs Any Style • Parmigiano French Fries