

BRUNCH Menu

STARTERS

Yogurt (*Ronnybrook, NY*) \$ 7
with organic seasonal fruit



French Toast \$9

Delicious Pan brioches (*Runner&Stone*)
served with pure Maple Syrup & organic seasonal fruit



EGGS

“Sunny on the Beach” \$18

Sunny side up with fresh shrimp (*Maine*), white truffle butter
& roasted tomatoes. Served with organic seasonal fruit

“Trifola | Truffle Burrata & Prosciutto” \$19

Omelette with Truffle Burrata & Prosciutto di Parma (aged 20 months).
Served with organic seasonal fruit

“Belin | Pesto” \$16

Frittata with homemade basil pesto & cherry tomatoes.
Served with grilled grape tomatoes & homemade spicy dried tomatoes sauce

“The Farmers” \$16

Frittata with seasonal veggies & Cheddar Cheese (*Cabot Clothbound*).
Served with grilled potatoes & homemade roasted peppers pesto

“Amatriciana” \$16

Scrambled eggs with Pancetta (Italian bacon),
Bismark (*domestic Pecorino, VT*) & a touch of tomatoes.
Served with grilled potatoes & wholegrain Mustard (*Red Hook, Brooklyn*)

“Cacio & Pepe” \$16

Scrambled eggs with aged sheep cheese (*Lanchego, PA*)
& three types of peppercorns. Served with organic green salad,
walnuts & smooth Mustard (*Red Hook, Brooklyn*)

Our selections can be served with **gluten free homemade Farinata**.
Extra charge \$ 2.50

BRUNCH Menu

Cocktails



Have & Meyer Negroni \$15

Vivacity Native Gin, Vermouth del Professore Bianco, Varnelli Sibilla Bitter

Orange Spritzer \$15

Meletti bitter, "Crocì Campedello" Orange Wine, Lemon, Bubbles

Rosemary Bellini \$13

Organic Apple Juice, Rosemary infusion, Vodka Vivacity (Oregon), Prosecco Col Fondo Costadilà

Orange Mimosa \$13

Fresh Orange Juice, Valdobbiadene Prosecco Integrale Marchiori (in bottle refermentation w/ natural yeasts) & a touch of Yaguara Cachaca

Have & Meyer French 75 \$15

Valdobbiadene Prosecco Integrale Marchiori (in bottle refermentation w/ natural yeasts), Rosemary Uncouth Vermouth, Vivacity Gin

DRINKS

Fresh squeezed orange juice \$5

Americano \$3.50

Ethiopian, "Brooklyn Roasting Company" (*fair trade*)

Espresso \$3.50

Huehuetenango Coffee, Guatemala
(☼ Slow Food Presidia*)



Cappuccino \$4

Latte Macchiato \$4.5

Hot Tea \$3.50

Organic "Hassam" Black Tea, Organic "Sencha" Green Tea,
Organic Rooibos herbal Tea

*Project run by **Slow Food Foundation for biodiversity** to protect small production

HAVE & MEYER

VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY

@haveandmeyer