

BIN 23

BISTRO

120 Perspective Drive • 574.318.8000 • Bin23Wine.com

BRUNCH MENU

BRICK OVEN COOKING | SEE & TASTE THE DIFFERENCE

Our custom-made brick pizza oven is made in the US, with bricks, volcanic rock and sand imported from Italy. With over 70 years' experience in the food industry, the Marra family brought its authentic design from pizza ovens in Italy, and combined it with American technology, producing an exceptional yet authentic cooking phenomenon. This unique design, with its rotating deck, ensures your selection is cooked to perfection every time. The only oven of its kind in the state, Bin 23 is proud to bring you this exclusive dining experience.

SIGNATURE BRUNCH SPECIALTIES

SHORT RIB HASH BOWL*

House made fork tender short rib, bacon, caramelized onions and Yukon gold parmesan breakfast potatoes. Served with two eggs over easy and sourdough toast with house jam.

16.5

BREAKFAST PIZZA

Sliced potatoes, scrambled eggs, ground sausage, bacon, and mixed cheeses with a herbed cream sauce.

13.5

HUEVOS DE LA CASA*

House made polenta cakes with roasted tomato, chorizo, caramelized onion, and arugula. Topped with goat cheese and two eggs over easy.

13.5

BRIE AND BOURBON FLATBREAD

Bourbon, apple and fig spread covered in brie cheese with chopped walnuts, caramelized onions and balsamic drizzle.

14

FRIITATA

Marra baked with roasted onion, roasted red pepper, kale and goat cheese. Served with sourdough toast with house jam. *Add sausage or bacon for \$3.*

11

QUATRO FORMAGGI & FARM

EGG PIZZA*

Ricotta, mozzarella, parmesan, provolone, farm egg and arugula salad.

12.5

FRENCH TOAST

Thick sliced challah bread grilled golden brown with warm syrup. *Try it Vino Style* with our Red Berry-Pinot Noir compote, fresh berries, candied walnuts, and of course whipped cream +\$3.50.

12.5

ESSENTIAL BREAKFAST*

Two eggs over easy, breakfast potatoes, two slices of bacon or sausage patties and sourdough toast with house jam.

8.5

SANDWICH & BURGER CREATIONS

Served with your choice of house truffle chips or seasoned breakfast potatoes

DEVILED EGG SALAD SANDWICH

Our famous deviled eggs meet flakey croissant, bib lettuce, and local tomatoes.

12

'LOTS A CHEESE' GRILLED CHEESE

Mozzarella, fontina, asiago and parmesan cheeses with roasted garlic on artisan bread.

11

BACON EGG CHEDDAR PANINI

Applewood smoked bacon, white cheddar and a fried egg pressed in artisan bread.

12

DAVE'S BREAKFAST SANDWICH

Grilled rosemary ham with melted provolone, arugula, and two over-easy eggs on sourdough.

13

VEGGIE BURGER

Impossible burger with lettuce, tomato, red onion & basil pesto on a vegan bun.

14

CHICKEN PESTO PANINI

Pulled roasted chicken, basil pesto, provolone cheese, and fresh sliced tomatoes on artisan bread.

12.5

AMERICANO BURGER*

Triple blend beef burger, topped with bacon, lettuce, tomato, onion, cheddar cheese and fried farm fresh egg on a brioche bun.

13

SALMON BLT*

Grilled Atlantic salmon, applewood smoked bacon, bib lettuce, and local tomatoes with a boursin cheese spread on Brioche.

16.5

LIGHT & FRESH

BAKED OATMEAL

Marra baked steel cut oats with a brown sugar crust, fresh berries, and honey.

5.5

NAPA CHICKEN CHOPPED SALAD

Arugula and romaine lettuce blend with apple, gorgonzola crumbles, toasted pine nuts, ripe tomatoes, red onions, pulled roasted chicken, house vinaigrette, ditalini pasta.

15.5

GREEK YOGURT & GRANOLA BOWL

Thick Greek yogurt, Scholars Inn granola, seasonal fruit compote, honey drizzle served with a side of coconut milk.

9.75

PROSCIUTTO BREAKFAST TOAST*

Sourdough toast with basil pesto, sliced prosciutto, fresh local tomatoes and arugula, topped with a sunny side up egg.

12

BISTRO SALAD

Bibb Lettuce, Candied walnuts, diced granny smith apples, red onions, bacon, grape tomatoes and red wine vinaigrette.

9.75

GARDEN OMELET

Three eggs, roasted garlic and cremini mushrooms, caramelized onions, and sauteed greens folded with herbed boursin cheese. Served with lightly dressed salad and sourdough toast with house jam.

11.5

#1 TUNA SALAD*

Seared Ahi with field greens, avocado, mango, cucumbers, grape tomatoes, red onions and toasted sesame dressing.

19.5

SIGNATURE BRUNCH BEVERAGES

BOTTOMLESS MIMOSAS 12

A bubbly brunch favorite of sparkling wine and orange juice...Did we mention it's bottomless?

BELLINI OF THE DAY 7

Classically made cocktail with prosecco and rotating seasonal fruit puree

SIDES

BREAKFAST POTATOES

TRUFFLE CHIPS

SEASONAL FRUIT

SIDE HOUSE SALAD

BEVERAGES

CAPPUCCINO

LATTE

ESPRESSO

COFFEE

DECAF

ORANGE JUICE

MILK

CHOCOLATE MILK

BOYLAN CRAFT SODAS

* Items may be served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

VEGETARIAN

GLUTEN FRIENDLY

Bin 23 Favorites
in Gold

Wifi: B23-Guest
Password: B23pizza