

Executive Chef James Lisanti
Sous Chef Donald Gonzales



General Manager Shannon Devlin

Brunch Menu

ANTIPASTI

To Start or Share

Garlic Breadbasket	\$5
<i>Add Pesto, Marinara, or Alfredo</i>	\$2
Baked Meatballs Marinara, Mozzarella, Basil, Grilled Bread	\$12
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$8/14
Spicy Sausage Stuffed Mushrooms Basil Pesto and Parmesan	\$12
Crispy Calamari Fritti Crispy Onions, Lemon, and NOLA Remoulade	\$14
Antipasto Plate Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Crackers	\$22

Salads

Add Chicken \$6 Shrimp \$8 Salmon \$14 To Any Salad

Agio House Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, Balsamic	\$10
Caprese Sliced Mozzarella, Vine Ripe Tomatoes, EVOO, Basil, Balsamic Reduction	\$12
Heart Of Romaine Caesar Shaved Parmigiano-Reggiano, Seasoned Croutons	\$12
Wedge Salad Bacon, Tomato, Boiled Egg, Fried Red Onion, Gorgonzola Dressing	\$14

Pasta

Fettuccine Alfredo Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Salmon \$14</i>	
Short Rib Ravioli Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, and Parmigiano Reggiano, Roasted Mushrooms, Marsala Cream, Tomatoes, Spinach	\$26
Agio Piccata Angel Hair, Spinach, Tomatoes, Artichokes and Lemon-Caper Butter	\$20
<i>Add Chicken \$6 Add Shrimp \$8 Add Veal \$12 Add Salmon \$14</i>	

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Eggs & More

*The Traveler	\$12
Two Eggs Any Style, Bacon or Sausage Patty, Stone Ground Grits or Potatoes, Toast	
Denver Omelet	\$12
Two Eggs, Black Forest Ham, Roasted Red Peppers, Caramelized Onions, Cheddar Cheese, Herbs, Grits or Potatoes, Toast	
Agio Grit Bowl	\$12
Cheddar Cheese Grits, Two Eggs Your Way, Bacon, Sausage, Fried Onion and Choice of Toast	
Eggs Benedict	\$14
Two Poached Eggs over Black Forest Ham and English Muffins with Hollandaise Potatoes or Grits	
Biscuits and Gravy	\$12
Buttermilk Biscuit, Creamy Sausage Gravy, Two Eggs Your Way	
Buttermilk Pancakes	\$12
Powdered Sugar, Maple Syrup, Berries	
Hot Honey Chicken and Waffles	\$18
Powdered Sugar, Maple Syrup, Crispy Bacon	

Brunch Handhelds

Sausage, Egg, and Cheese English Muffin	\$12
With Potatoes or Stone Ground Grits	
Smoked Salmon on Toasted Everything Bagel	\$14
With Boursin Cheese, Capers, Dill and Pickled Red Onion	
Breakfast Burrito	\$12
Bacon, Roasted Poblano Peppers, Scrambled Eggs, Cheddar Cheese, and Potatoes in a Flour Tortilla with a side of Salsa	
*Brunch Bacon Burger	\$23
7oz Burger, Bacon, White Cheddar, Lettuce, Tomato, Onion and Fried Egg on Toasted Brioche Bun	