

BRUNCH MENU

ANTIPASTI

To Start or Share

Garlic Bread Basket	\$5
<i>Add Pesto</i>	\$2
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$12
Spicy Sausage Stuffed Mushrooms Parmigiano, Pomodoro	\$10
Crispy Calamari Fritti Zucchini, Roasted Red Peppers, Remoulade	\$14
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, and Herbs	\$12/18
Antipasto Plate Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Citrus Ricotta, Marinated Olives, Seasonal Jam, Grapes, Crackers	\$14

SALADS

Add Chicken \$6 Add Salmon \$12 Add Shrimp \$10

Agio House Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta Cheese, Balsamic Dressing	\$10
Heart of Romaine Caesar Shaved Parmigiano, Seasoned Croutons	\$10
Wedge Bacon, Tomato, Egg, Crispy Red Onion, Gorgonzola Dressing	\$12

BREAKFAST

*The Traveler Two Eggs Any Style, Bacon or Link Sausage, Stone Ground Grits or Potatoes, White or Wheat Toast	\$12
Southern Grit Scramble Two Scrambled Eggs, Spicy Sausage, Diced Tomato, Cheddar Cheese, Served Over Grits	\$12
Challah Bread French Toast Cinnamon and Nutmeg, Maple Syrup, Mixed Berries	\$12
Belgian Pearl Sugar Waffles Warm Maple Syrup, Whipped Butter, Mixed Berries	\$12
Buttermilk Pancakes Maple Syrup, Mixed Berries, Powdered Sugar	\$12

LUNCH

Fettuccine Alfredo Fettuccine Pasta, Herbs, Broccoli, Parmigiano Cream <i>Add Chicken \$6 Add Shrimp \$9</i>	\$12
½ Short Rib and Three Cheese Ravioli Mushroom Marsala Cream, Spinach, Roasted Tomato	\$13
Chicken Piccata Angel Hair, Spinach, Artichokes, Lemon-Caper Butter	\$18
Italian Hoagie Capicola, Ham, Pepperoni, Salami, Provolone, Tomato, Arugula, Pesto Aioli	\$14
AGIO 6oz Burger Bacon, Cheddar, Lettuce, Tomato, Onion, Pickles, Brioche Bun	\$16

BRUNCH SPECIALTIES

Avocado Toast Toasted Sourdough Bread, Smashed & Seasoned Avocado, Cottage Cheese, Marinated Tomato, Eggs Your Way, Greek Seasoning	\$12
Bacon, Egg, & Cheese Tacos Crispy Bacon, Scrambled Eggs, Cheddar Cheese, Side Of Crispy Potatoes, Salsa	\$12
Hot Honey Chicken and Waffles Toasted Pearl Sugar Belgian Waffle, Crispy Bacon, Hot Honey Dipped Fried Chicken	\$16
Biscuit Benedict Toasted Buttermilk Biscuit, Shaved Black Forest Ham, Poached Eggs, Roasted Garlic Hollandaise	\$16

DESSERTS

\$11

ASSORTED GELATOS

NY CHEESECAKE

CHOCOLATE ON THE ROCKS

TIRAMISU

**Glynn County says the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*