

General Manager Shannon Devlin  
Sous Chef Donald Gonzales  
Sous Chef Shayna Fisher



## **Brunch Menu**

### **ANTIPASTI**

#### **To Start or Share**

<b>Garlic Breadbasket</b>	<b>\$5</b>
<i>Add Pesto</i>	<b>\$2</b>
<b>Baked Meatballs</b> Marinara, Mozzarella, Basil, Grilled Bread	<b>\$12</b>
<b>Crispy Brussels</b> Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	<b>\$8/14</b>
<b>Spicy Sausage Stuffed Mushrooms</b> Pomodoro Sauce, Parmigiano-Reggiano , Basil	<b>\$12</b>
<b>Crispy Calamari Fritti</b> Fried Onions, Lemons and Green Beans	<b>\$14</b>
<b>Antipasto Plate</b> Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola Olives, Cornichons, Boursin Stuffed Peppadew Peppers, Marinated Artichoke Hearts, Hard Boiled Egg, Seasonal Jam, Crackers	<b>\$16</b>

### **Salads**

**Add Chicken \$6    Shrimp \$8    Salmon \$12    To Any Salad**

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

### **Pasta**

<b>Fettuccine Alfredo</b> Fettuccine Pasta, Broccoli, Herbs, Parmigiano Cream	<b>\$20</b>
<i>Add Chicken \$6    Add Shrimp \$8    Add Salmon \$12</i>	
<b>Short Rib Ravioli</b> Braised Short Ribs Mixed with Goat Cheese, Cream Cheese, and Parmigiano Reggiano, Roasted Mushrooms, Marsala Cream, Tomatoes, Spinach	<b>\$26</b>
<b>Agio Piccata</b> Angel Hair, Spinach, Tomatoes, Artichokes And Lemon-Caper Butter	<b>\$18</b>
<i>Chicken Scaloppine \$6    Seared Salmon \$12    Georgia Shrimp \$10</i>	

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### Eggs & More

**\*The Traveler** **\$12**  
Two Eggs Any Style, Bacon or Link Sausage, Stone Ground Grits or Potatoes, Toast

**Ham & Cheese Omelet** **\$12**  
Two Eggs, Black Forest Ham, Cheddar Cheese, Herbs, Grits or Potatoes, Toast

**Eggs Benedict** **\$14**  
Two Poached Eggs over Canadian Bacon 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

**Pearl Sugar Belgian Waffles** **\$12**  
**Add Fried Chicken \$6**  
*Powdered Sugar, Maple Syrup, Berries*

**Challah Bread French Toast** **\$12**  
Cinnamon and Nutmeg, Maple Syrup, Berries

### Brunch Handhelds

**Bacon, Egg, and Cheese Biscuit** **\$9**  
With Potatoes or Stone Ground Grits

**Smoked Salmon on Toasted Bagel** **\$14**  
With Boursin Cheese, Capers, Tomatoes, and Pickled Red Onion

**Breakfast Burrito** **\$12**  
Sliced Sausage, Peppers and Onions, Scrambled Eggs, Cheddar Cheese, and Potatoes in a Flour Tortilla with Salsa

**\*Agio 6oz Burger** **\$16**  
Bacon, Cheddar, Lettuce, Tomato, Onion, Pickles On Toasted Sweet Bun with French Fries