



Brunch Menu

Anthony Pitillo, Chef/Owner

Angelo Pitillo, Co-Founder

Katie McLellan, Manager/Co-Owner

Main Dishes

French-French Toast – Nana’s recipe – thick-cut Tuscan bread, powdered sugar and cinnamon, served with fresh fruit and pure maple syrup – 9 (1/2-order – \$6; add your choice of pancetta or smoked sausage – 5)

Greek Lamb and Eggs – fresh Australian lamb tenderloin, marinated and chargrilled, served with scrambled eggs, sliced tomatoes and homestyle potatoes or cheesy polenta – 15

Greek Omelet – filled with sautéed spinach, mushrooms, imported Greek sheep’s-milk feta cheese, and fresh oregano, served with fresh fruit and homestyle potatoes or cheesy polenta – 11

Saucisse Fumée – grilled rustic andouille sausage served with scrambled eggs, sliced Roma tomatoes, and homestyle potatoes or cheesy polenta – 11

Tortilla Española – traditional Spanish open-faced omelet with imported Spanish chorizo sausage, roasted red peppers, fried potatoes, onions, and garlic, topped with melted Manchego cheese – 11 (*spicy upon request*)

Imported Serrano Ham ‘Benedict’ – poached eggs on ciabatta toast, topped with Hollandaise sauce and roasted red peppers, served with flash-grilled Serrano ham slices – 11

Uova d’Antonio – ciabatta toast topped with poached eggs and creamed spinach, served with in-house rum-cured salmon and diced fresh Roma tomatoes – 11

Beignets de Crabe ‘Benedict’ – two of our signature lump crabcakes topped with poached eggs, Hollandaise sauce, and diced Roma tomatoes, served with homestyle potatoes – 18

Salmon and Eggs – chunks of fresh salmon sautéed with scrambled eggs, onions, and herbs, served with sliced Roma tomatoes and homestyle potatoes or cheesy polenta – 11

Frittata Rustica – fresh eggs, all-natural pancetta, potatoes, and sweet onions, baked together in an individual casserole, topped with Asiago cheese – 11

Frittata di Funghi – fresh eggs, crimini mushrooms, sweet onions, and garlic, baked together in an individual casserole, topped with Fontina cheese – 11

Frittata di Mare – fresh eggs, Gulf shrimp, diver scallops, sweet onions, Roma tomatoes, and fresh dill, baked together in an individual casserole, topped with melted Gruyere cheese – 15

Lily’s Signatures

Pinchitos – our signature dish – chargrilled Spanish-spiced lamb tenderloin, sautéed white sweet potatoes and green beans, picante salsa verde, Manchego cheese – 29

Beignet de Crabe – six-ounce lump crabcake, served with insalata mista and Lily’s fresh aioli – 18

Meat and Potatoes – 12oz All-Natural Certified Angus Beef ribeye, hand-cut and nicely trimmed, chargrilled, French fries – 29 (herbed butter coin upon request)

Charbroiled Faroe Islands Salmon Steak – garnished with mango dried-sour-cherry salsa, served with homestyle potatoes – 24 (*1/2 order – 15*)

*** See Reverse for Soups, Salads, and Sandwiches ***

20% Gratuity May Be Added to Parties of 5 or More

We’re Sorry; We Cannot Split Checks for parties of 5 or more



Restaurant & Wine Bar

Brunch Menu

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Katie McLellan, Manager/Co-Owner

Soup, Salads, and Sandwiches

Mediterranean Grilled-Cheese Sandwich – Fontal and Asiago cheeses, roasted tomatoes, grilled onions, and sliced almonds, served with insalata mista and a cup of soup – 12

Lily’s Lamburger – ground fresh Colorado lamb, seasoned and chargrilled, on a ciabatta bun with lettuce, tomato, and onion, served with French fries and feta-dill sauce – 15

(Add Fontal or Gorgonzola Cheese – 2, Pancetta – 2, Avocado – 2, Sautéed Mushrooms – 2, Grilled Onions – 1)

Gyros Sandwich – lamb tenderloin, (*not chopped and formed*), marinated Greek-style, chargrilled, served on warm pita bread with lettuce, tomato, and sweet onion, with feta-dill sauce and homestyle potatoes – 15

Fresh Salmon Burger – fresh salmon patty, panko-breaded and pan-fried, on a toasted bun with a side of feta-dill sauce, served with insalata mista and a cup of soup – 12

Hickory-Smoked Turkey – piled high on grilled Tuscan bread with Italian fontal cheese, served with apple-cranberry sauce and French fries – 10

Falafel Sandwich – Jerusalem-style falafel, warm pita, lettuce, tomato, sweet onion. Side – insalata mista, feta-dill sauce, and amba – 10

The ‘PLP’– Pancetta, Lattuga, e Pomodoro – an Italian version of the BLT – crisped pancetta, lettuce and tomato on a toasted ciabatta roll with a side of aioli, served with insalata mista and a cup of soup – 12

Salad Niçoise – grilled fresh yellowfin tuna atop a medley of fresh vegetables, field greens, potatoes, and Niçoise olives, tossed in balsamic vinaigrette, with boiled eggs and Roma tomatoes, anchovies upon request – 17

Insalata alla Griglia – grilled Gulf shrimp and a grilled whole-romaine heart, dressed with a caper and roasted-red-pepper salsa, Montrachet goat cheese, and fresh oregano – 15 (*add 2 shrimp – 3*)

Salmon Cæsar Salad – fresh salmon fillet, chargrilled, served atop fresh romaine hearts tossed in Cæsar dressing, garnished with puff-pastry croutons and shaved grana padano cheese – 15

Lily’s Orange-Blossom Salad – fresh beets served with wild baby arugula tossed in an orange-blossom vinaigrette, garnished with crumbled Gorgonzola cheese and candied walnuts – 8

Insalata Mista – mixed baby field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes – 6

Cæsar Salad – garnished with shaved grana padano cheese and Tuscan croutons – 6

Tomato-Dill Soup – cup – 4 bowl – 6

Soup du Jour – cup – 4 bowl – 6

Sides

French Fries, Homestyle Potatoes,
Fresh Fruit, Cheesy Polenta.....4
One Scrambled or Poached Egg,
Side Hollandaise Sauce..... 2

Serrano Ham, Sausage, Pancetta,
House-Cured Salmon, Grilled Asparagus.....5
Basket of 4 Fresh Biscuits.....5
Single Biscuit.....2

*** See Reverse for Main Dishes ***

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