

Billy's Brunch Menu

breakfast pizzas

Breakfast Pizza \$16

Eggs, breakfast sausage, bacon, cheddar, roasted tomatoes, chives

The Champ \$17

Lox, dill cream cheese, capers, red onions
Add shredded egg +\$2

Breakfast Funghi \$16

Eggs, Romano cheese, roasted tomatoes, roasted mushrooms, arugula
Add bacon or sausage +\$2

Biscuit & Gravy Pie \$16

Country gravy, breakfast sausage, eggs, cheddar cheese, biscuit crust, chive

Gluten Free Crust +\$3

breakfast classics

Polenta & Eggs \$8

Creamy polenta, poached eggs, roasted mushrooms, broccoli, Grana Padano, Espelette pepper
Add bacon or sausage +\$2

Maggie's Hash \$8

Potatoes, scallions, roasted tomatoes, roasted red peppers, Romano cheese, over-easy eggs
Add bacon or sausage +\$2



On Maggie's Farm, a small property outside Oxford, founders Jerry and Carolyn grow vegetables, nurture grandchildren and share wood-fired pizza with friends and family. Maggie's Farm, named after their first labradoodle, is home to their first wood-fired pizza oven where Jerry refined his recipes for Neopolitan-style pizzas. Growing up in New York, Jerry's early memories of pizza, family and food are woven into his desire to "serve up happiness". Maggie's Farm Pizza partnered with Roc Kemmerer, who personifies a passion for service, to bring pizza with happiness to the community.

sides

Roasted Grana Padano tomatoes \$6

Pesto potatoes \$6

1308 Melrose Avenue
Iowa City, Iowa
319-351-4588

frittatas (3 eggs each) served with side salad

Frittata Margherita \$9

Eggs, fresh mozzarella, semi-dry tomatoes, basil, balsamic glaze

Frittata Lorraine \$10

Eggs, bacon, caramelized onion, garlic, porcini mushrooms, Gruyère cheese, rosemary aioli

Frittata Maggie's \$10

Broccoli, Italian sausage, Fontina cheese, roasted red peppers, pesto

sweets

Baked Stuffed Challah

Hazelnut \$12

Hazelnut crusted, chocolate Ricotta filling, strawberry compote

Almond \$12

Almond crusted, lemon Ricotta filling, blueberry compote

Dessert Pizzas (Puff Pastry Shell)

Nutella \$12

Nutella, strawberry, sweet glaze

Cinnamon \$12

Cinnamon smear, oat streusel, sweet glaze

Berry \$12

Berry compote, Aleppo cream cheese, oat streusel

wine by the glass

Sparkling & Rose

Villa d'Arfanta Prosecco	8.5
Frico Rosato	9

White

Cora Pinot Grigio	8.5
Podere Laila Verdicchio	9
Carson Scott Chardonnay	8.5
False Bay Sauvignon Blanc	8.5

Red

The Pinot Project Pinot Noir	9
Piazzano Chianti	10
La Posta "Fazzio" Malbec	10
Imprint Primitivo	10.5
Ultraviolet Cabernet Sauvignon	11

non alcoholic

Soda 2

Coke, Diet Coke, Sprite, Barg's Rootbeer

San Pellegrino

Sparkling Water 1 ltr	5
Flavored Cans	2.75
Lemon, Orange, Blood Orange	

Classic Favorites

Iced Tea	3
Jerry's Sweet Tea	3
Fresh Lemonade	3.5
Arnold Palmer	3.5
Orange Juice	3
Milk	2.5

wine by the bottle

Sparkling & Rose

Villa d'Arfanta Prosecco	26
Molo 8 Lambrusco	27
Frico Rosato	27

White

Cora Pinot Grigio	26
Podere Laila Verdicchio	27
Carson Scott Chardonnay	26
False Bay Sauvignon Blanc	25

Red

The Pinot Project Pinot Noir	27
Giuliano Rosati Valpolicella	30
Piazzano Chianti	33
La Posta "Fazzio" Malbec	30
Imprint Primitivo	33
Rainieri Barolo	65
Ultraviolet Cabernet Sauvignon	38
Verbena Brunello d'Montalcino	75

coffee & hot tea

Espresso	2.5
Macchiato	3.5
Cappuccino	4
Latte	5
Americano	
Café del Sol Drip Coffee	2.5
Pot of Hot Tea	4



brunch cocktails

Bloody Maria 8

Vodka, house-made tomato mix, pickled veg garnish

Mimosa 8

Prosecco, orange juice, fruit garnish

The Salty Dog 10

Gin, Campari, grapefruit juice, salted rim

Maggie's Mojito 12

Silver Rum, farm mint syrup, bubble water and lime, garnished with fresh mint

specialty coffees

Irish Coffee 8

Jameson and Irish Cream, topped with whipped cream

Italian Coffee 8

Frangelico and Irish Cream, topped with whipped cream

beer

Ask server for list of Bottled and Draft Beers