

# Brunch Menu

PRIX FIXE - \$25PP (TAX & GRATUITY NOT INCLUDED) | BYOB

## Starter

A VARIETY OF SWEET AND SAVORY BREADS, HOUSE BUTTER AND PRESERVES

## Entree

CROQUE MADAME TOASTED CROISSANT, JAMBON, GRUYERE, SUNNY SIDE UP EGG, TOMATO JAM, SAUCE MORNAY, SEASONED HOME FRIES

DUTCH BABY FRENCH-STYLE PANCAKE BAKED IN A CAST IRON SKILLET, LEMON CURD, BLUEBERRY SYRUP, MINT

SHAKSHUKA BABY SPINACH, GARBANZO BEANS, CHORIZO, RED CURRY, FETA CHEESE, TOMATO RAGU, 63° EGG

DUCK CONFIT & SAVORY WAFFLES BABY ARUGULA, PICKLED RED ONION, APPLEWOOD BACON CRUMBS, SPICY ORANGE MAPLE AIOLI – (ADD \$4)

AVOCADO TARTINE GRILLED SOURDOUGH, AVOCADO MOUSSE, MARINATED CHERRY TOMATOES, PICKLED RED ONION, MICRO CILANTRO

AMERICANO 2 EGGS ANY STYLE, CHOICE OF BACON OR SAUSAGE, FRESH FRUIT, SEASONED HOME FRIES

PAN PER DU BRIOCHE FRENCH TOAST, BERRIES, CANDIED WALNUTS, APPLE BUTTER, WHIPPED CREAM, MICRO BASIL

SEASIDE OMELETTE FRENCH STYLE OMELETTE, CRABMEAT, WILTED SPINACH, WHIPPED BOURSIN CHEESE, CHERRY TOMATOES, SEASONED HOME FRIES

## Dessert

BEIGNET TREE OUR HOUSE-MADE BEIGNETS WITH SEASONAL DIPPING SAUCES - \$10

## Beverages

HOT BEVERAGES PRESSED COFFEE, A SELECTION OF TEAS - INCLUDED

NATURAL JUICES ORANGE, GRAPEFRUIT, ORANGE/GRAPEFRUIT BLEND - \$6

COLD DRINKS STILL WATER, SPARKLING WATER, ICE TEA, SPECIALTY LEMONADES - \$6

MIMOSA MIXERS A 16OZ CARAFE OF OUR HOUSE-MADE MIMOSA BLENDS (ASK ABOUT OUR SEASONAL FLAVORS) - \$9



RESTAURATEURS – ANDREW BARES & KELLY LAVORGNA

EXECUTIVE CHEF – JEREMY PALUMBO | CHEF DE CUISINE – STEVEN PUTZ | CHEF – JESSICA KOROLYI | DIRECTOR OF OPERATIONS – LUCAS MANTECA