

Brunch Menu

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

Starter

A VARIETY OF SWEET AND SAVORY BREADS

Entree

ALL ENTREES SERVED WITH CHOICE OF BACON OR SAUSAGE

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

LANGOUSTINE BENEDICT HOUSEMADE CHEDDAR & CHIVE BISCUIT, ARUGULA, DILL HOLLANDAISE, TOMATO JAM, POACHED EGGS (ADD \$4)

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, SIDE SALAD (CHOICE OF SMOKED SALMON OR BACON)

AMERICANO 2 EGGS ANY STYLE, SEASONED HOME FRIES

PAIN PERDU BRIOCHE FRENCH TOAST – ASK YOUR SERVER ABOUT TODAY'S PREPARATION

PROVENCE OMELET FRENCH STYLE OMELET, SEASONED HOME FRIES

Dessert

BEIGNET TREE OUR HOUSEMADE BEIGNETS WITH A SELECTION OF 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

