

# PROVENCE

CLASSIC • FRENCH • MODERN

*Brunch*

PRIX FIXE - \$25 PP

BYOB

## STARTER

### Pastry Basket

*A selection of pastries*

## MAINS

### Americano

*2 Eggs Any Style, Toast, Choice of Bacon or Sausage*

### Lemon Blueberry Ricotta Pancakes

*Lemon Curd, Blueberry Compote, Whipped Cream, Bacon or Sausage  
(Vegan option - Plain Pancakes with Fruit Compote)*

### French Toast Bake

*Seasonal Compote, Whipped Cream, Bacon or Sausage*

### Brunch Burger

*Brisket Blend Patty, Sunny Side Egg, Cherry Onion Jam, Dijon Aioli,  
Gorgonzola, Fingerling Fries (Add Bacon - \$4)*

### Provence Omelet

*French Style Omelet, Bistro Potatoes, Choice of Bacon or Sausage*

### Lobster Grilled Cheese

*Sourdough, Gruyere, White Cheddar, Remoulade, Housemade Old Bay Potato  
Chips (Add \$6)*

### Duck Confit & Savory Waffles

*Spicy Orange Aioli, Side Salad (Add \$6)*

### Avocado Crab Napoleon

*Parmesan crisp, Side Salad, Pickled Red Onion, Crispy Beets, Honey  
Vinaigrette (Add \$5)*

### Luxe Burger

*Beef Blend, Blueberry Coulis, Dijon Aioli, Gruyere, Truffle Fries  
(Add Foie Gras - \$6, Add Bacon - \$4)*

### Chicken Cordon Bleu Burger

*Ham or turkey, Swiss, Dijon Lemon Aioli, Sunny Side Egg, Bistro Potatoes  
(Add \$5)*

### Moules Marinieres Frites (Mussels & Fries)

*Chardonnay, Shallot, Leeks, Crusty Baguette, Fingerling Fries*



## DESSERTS

**Beignet Tree \$10**

*Lemon Curd, Nutella, Seasonal Coulis*

**White Chocolate Raspberry Creme Brulee \$8.50**

**Chocolate Mousse Cake \$8.50**

*Chocolate Ganache, Housemade Ice Cream*

**Peanut Butter Pie (GF, DF, Vegan) \$8.50**

**Assorted Cheese Board \$16**

*Three Selections of Artisanal Cheese, Petite Salad, Marcona Almond, Fig Jam*

## SIDES

**Side of Bacon \$4**

**Side of Sausage \$4**

**Truffle Fries \$8**

## COLD BEVERAGES

SARATOGA SPARKLING WATER - SMALL \$6

SARATOGA SPARKLING WATER - LARGE \$8

SARATOGA STILL WATER - SMALL \$6

SARATOGA STILL WATER - LARGE \$8

SODA \$5

ICE TEA \$6

ORANGE JUICE \$6

GRAPEFRUIT JUICE \$6

MIMOSA MIXES \$10

## HOT BEVERAGES

COFFEE INCLUDED

TEA INCLUDED

FRENCH PRESS COFFEE - REGULAR & DECAF \$5.50

ESPRESSO - REGULAR & DECAF -  
SINGLE/DOUBLE \$6/\$7.50

CAPPUCINO \$6.50

LATTE \$6.50

*Feel free to share any dietary restrictions with your server. Most substitutions and adjustments can be accommodated.*

RESTAURATEURS – ANDREW BARES & KELLY LAVORGNA

EXECUTIVE CHEF – JESSICA KAROLYI