

PROVENCE

CLASSIC • FRENCH • MODERN

Brunch

STARTER

Pastry Basket

A selection of pastries

PRIX FIXE - \$25 pp

BYOB

MAINS

Americano

2 Eggs Any Style, Bistro Potatoes, 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

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 - \$5)*

Provence Omelet

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

Lobster Grilled Cheese

*Sourdough, Gruyere, White Cheddar, Remoulade, Old Bay Potato Chips
(Add \$8)*

Duck Confit & Savory Waffles

Spicy Orange Aioli, Side Salad (Add \$8)

Avocado Crab Napoleon

*Parmesan crisp, Side Salad, Pickled Red Onion, Crispy Beets, Honey
Vinaigrette (Add \$6)*

Luxe Burger

*Beef Blend, Blueberry Coulis, Dijon Aioli, Gruyere, Truffle Fries
(Add Foie Gras - \$8, Add Bacon - \$5)*

Chicken Cordon Bleu Burger

*Ham or turkey, Swiss, Honey Mustard Aioli, Bistro Potatoes
(Add \$6)*

Brunch

DESSERTS

Beignet Tree \$10

Lemon Curd, Nutella, Seasonal Coulis

Espresso Chocolate Creme Brulee \$7.50

Chocolate Mousse Cake \$7.50

Chocolate Ganache, Housemade Ice Cream

Peanut Butter Pie (GF, DF, Vegan) \$7.50

Assorted Cheese Board \$16

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

SIDES

Side of Bacon \$5

Side of Sausage \$5

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