

## SMALL PLATES

Add Chicken 7 | Add Shrimp 10

- SOUP DU JOUR.....9  
Chef's Choice
- ONION SOUP GRATINEE ..... 11  
with Gruyère Cheese
- MIXED BABY GREENS .....9  
Fresh Herbs, Shallots, Dijon Vinaigrette  
*gf, v*
- ARUGULA & PARMESAN ..... 13  
Local Baby Heirloom Tomatoes,  
Parmesan-Reggiano,  
Lemonette Dressing *gf, veg*
- LE PUY LENTIL SALAD ..... 11  
Shaved Garden Vegetables,  
Fresh Herbs, Fingerling Chips,  
Whole Grain Mustard Vinaigrette  
*gf, v*
- BURGUNDY ESCARGOTS ..... 12  
In Lemon Garlic Butter *gf*
- SALMON TARTARE.....16  
Smoked & Fresh Salmon, Cilantro  
Avocado Mousse, Grapefruit,  
Ginger Oil, Pickled Shitake,  
Lemon Aioli, Potato Crisps *gf*
- SEARED TUNA CRUDO..... 19  
Avocado, Charred Scallions,  
Confit Peppers, Opal Basil,  
Lemon Aioli, Fingerling Chips *gf*

## SANDWICHES

- CROQUE-MONSIEUR ..... 14  
Grilled Ham & Cheese, Gruyere,  
Bechamel Add Fried Egg  
(Croque-Madame \$2)
- BLACKENED FISH SANDWICH.....19  
Fresh Market Catch, Lettuce,  
Avocado, Key Lime Aioli,  
Jicama Slaw, Ciabatta Bun
- HAMBURGER (USDA Prime Beef) ..... 15  
Romaine Lettuce, Tomato, Onion,  
Brioche Bun  
(Cheddar, Gruyère, Blue Cheese  
Add \$2)

## BISTRO PLATES

ARTISAN CHEESE &  
CHARCUTERIE SELECTION

CHOICE OF 3 | 17

CHOICE OF 5 | 27

CHOICE OF 7 | 36

(full selections on back)

# BRUNCH

menu

SAT & SUN  
11:00AM - 2:30PM

### EGGS BENEDICT

14

English Muffin, Canadian Bacon,  
Hollandaise Sauce, Home Fries

### EGGS NORWEGIAN

17

English Muffin, Smoked Salmon,  
Hollandaise Sauce, Home Fries

### OMELETTE

14

(Choice of three ingredients,  
Home Fries, Toast) *gf*  
Ham, Bacon, Mushrooms,  
Bell Pepper, Tomato, Onion,  
Spinach, Cheddar, Gruyère,  
Goat Cheese  
Smoked Salmon (add \$4)  
Egg White (add \$2)

### CROISSANT SANDWICH

15

Scrambled Eggs, Jambon de  
Bayonne, Arugula, Tomato,  
Roasted Garlic & Basil Aioli

### CROQUE MADAME

16

Grilled Ham & Cheese, Gruyere,  
Bechamel, Fried Egg

### STEAK & EGGS

29

Char Grilled 6oz Creekstone  
Farms Prime Flat Iron,  
Sunny Up Egg, Watercress,  
Cherry Tomato, Homefries,  
Sauce Au Poivre *gf*

## COCKTAILS

### ST. GERMAIN COCKTAIL

12 | 1L Carafe 30

Champagne, Club Soda,  
St. Germain Elderflower Liqueur,  
Lemon Twist

### APEROL SPRITZ

13 | 1L Carafe 45

Aperol, Sparkling, Splash Soda,  
Orange Slice

### MIMOSA

11 | 1L Carafe 30

Fresh Squeezed Orange Juice,  
Champagne

### PISTACHE BLOODY

12

Dixie Black Pepper Vodka,  
Tomato Juice, Spices,  
Blue Cheese Olives

### WHITE PEACH BELLINI

13

White Peach Purée, Champagne

## PETIT DEJEUNER

- CROISSANT ..... 4  
Served with Butter and Jam *veg*
- PAIN AU CHOCOLAT ..... 4  
(Chocolate Croissant) *veg*
- BUTTERMILK WAFFLES .....13  
Toasted Almonds, Fresh  
Whipped Cream, Caramelized  
Orange Butter Sauce *veg*
- CHICKEN & WAFFLES.....20  
Confit All Natural  
Bell & Evans Chicken Leg,  
Buttermilk Waffle, Poached Egg,  
Spicy Dijon Maple Syrup

## MAIN PLATES

- PROVENCALE QUICHE.....13  
Bell Peppers, Onions, Garlic,  
Fennel, Olives, Goat Cheese,  
Mixed Greens
- NICOISE SALAD..... 18  
Mixed Greens, Tomato,  
Haricots Verts, Red & Green  
Bell Pepper, Potato, Eggs, Olives,  
Anchovies, Albacore Tuna *gf*  
(Seared Tuna Add \$7)
- GRILLED CHICKEN PAILLARD ..... 18  
Lightly Pounded Marinated  
Chicken Breast, Arugula, Local  
Baby Heirloom Tomatoes, Fennel,  
Parmesan Reggiano
- MOULES FRITES "MARINIÈRE" .....23  
P.E.I. Mussels, White Wine-  
Garlic-Shallot Broth,  
Pommes Frites *gf*
- SMOKED SALMON PLATTER.....22  
Red Onion, Capers, Egg,  
Sour Cream Arugula,  
Toasted Bagel
- GRILLED SALMON ..... 25  
Signature Ratatouille, Arugula,  
Basil Pesto, Red Pepper Coulis *gf*
- LOCAL DAY BOAT  
SWORDFISH.....28  
Char Grilled, Cauliflower Risotto,  
Baby Spinach, Grilled Broccolini,  
Ciabatta Croutons, Crispy Capers,  
Lemon Beurre Blanc
- DUCK CONFIT .....24  
Frisée & Arugula, Caramelized  
Pears, Dried Cranberries,  
Toasted Pecans, Maytag Blue,  
Honey Tarragon Vinaigrette
- STEAK FRITES.....29  
Char-Grilled 6oz Creekstone  
Farms Prime Flat Iron,  
Maître D' Butter, Pomme Frites *gf*
- BRUNCH STEAK TARTARE.....25  
Hand Cut Tenderloin Mixed With  
Traditional Condiments, Pommes,  
Frites, Greens *gf*  
(Add Egg Yolk \$2)
- FILET AU POIVRE.....36  
Pepper Crusted Beef Tenderloin,  
Black Pepper Brandy Sauce,

\**gf* Gluten Free *veg* Vegetarian  
*v* Vegan

18% Gratuity will be added for parties of 7 or more.

\* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses