



BRUNCH MENU

Saturday - Sunday 10:30 AM - 3:00 PM

Appetizers

Onion Soup - 13

French Onion Soup with Gruyere Cheese

Bisque de Homard - 15

Butter Poached Lobster, Fried Sage

Salade "Cacao" - 12

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

Charcuterie -22-

Chef's Selection of Charcuterie, Dijon, Onion Jam, Cornichon, Pickled vegetable, Crostini

Fromage Assorti -18-

Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Candied Walnut, Crostini

Pâté de Campagne -14-

Pork Country Pate, Prune, Dijon, Onion Jam, Crostini

Escargots au Beurre d'Ail -15-

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

Tarte Flambée -16-

Fromage Blanc, Onion, Bacon Lardon, Chive

Pastries -10-

Eggs

Ham & Cheese Frittata -16-

Sun dried Tomatoes, Ham, Gruyere Cheese, Mesclun Greens

Lobster Omelet -20-

Creamy Goat Cheese, Lobster Meat, Roasted Potatoes

Eggs Benedict -17-

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

Eggs Norwegian -16-

Tomatoes, Smoked Salmon, English Muffin Mesclun Greens, Hollandaise

Veggie Omelet -16-

Spinach, Mushroom, Mesclun Greens

Crab Hash -19-

Smoked Salmon, Crab Meat, Potatoes, Onions, Mixed Peppers, Poach Eggs, Bearnaise

Quiche -16-

Tartlet, Spinach, Mushrooms, Goat Cheese, American Cheese, Swiss Cheese, Eggs, Cream

Steak and Eggs -24-

Grilled New York Strip, Sunny Side Up Eggs, French Fries

Entree Salads

Grilled Chicken Caesar Salad -16-

Organic Chicken Breast Romaine Hearts, 5 Years Aged Parmesan, Croutons, Anchovy Caesar Dressing

Grilled Salmon Salad -20-

Mesclun Salad, Sweet Cherry Tomatoes, Goat Cheese, Herb Dressing

New York Steak Salad -20-

Mesclun Salad, Roquefort Cheese, Herb Dressing

Sandwiches

Chicken Sandwich -15-

Grilled Organic Chicken, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries

Grilled Dry Aged Burger -19-

Swiss Cheese, Romaine Hearts, Tomato, Caramelized Shallots, French Fries

New York Steak Sandwich -18-

Strip Loin, Havarti Cheese, Andy Boy Romaine Hearts, Beefsteak Tomato, Herb Aioli, French Fries

Veggie Sandwich -16-

Grilled Zucchini, Squash, Mushrooms, Tomatoes, Avocado, Havarti Cheese, Herb Aioli, Green Salad

Avocado Toast with Poached Eggs -16-

Brown Bread, Avocado, Arugula, Poach two Eggs, Light Tomato sauce

Entrees

Steak Frites -28-

Grilled New York Strip, Caramelized Shallots, Red Wine Jus, Pommes Frites

Trout Almondine -24-

Pan Seared Trout, Green Beans, Almonds, Brown Butter

Mushroom Ravioli -26-

Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

Sweets

French Toast 14

Buckwheat Crepe 13

Yogurt Parfait 9

BRUNCH COCKTAILS

For the Table

Bottle of Mimosa | 38

Bottle of Francois Montand Brut,

Carafe of Orange Juice, Cranberry Juice, or Pineapple Juice

Pitcher of Bloody Mary | 38

Tito's Bloody Mary mix, With Celery and Carrots

Brunch Cocktail

Mimosa | 9

Orange Juice, Triple Sec and Champagne

Pomegranate Mimosa | 9

Pomegranate and Champagne

Bloody Mary | 10

Tito's Vodka, Bloody Mary Mix and Lime

Kir Royal | 10

Crème de Cassis and Champagne

Holiday Mimosa | 11

Rosemary Infused Syrup, Cranberry Juice and Champagne

French Coffee | 12

Coffee Americano, Grand Marnie, topped with Whipped Cream

Vin Chaud | 12

Red Wine, Cinnamon, Star Anise, Cranberries & Slice of Orange