



BRUNCH MENU

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

Appetizers

Onion Soup - 13

French Onion Soup with Gruyere Cheese

Strawberry Salad -15-

Fresh Strawberries, Spinach, Goat Cheese, Shortbread Crouton, Toasted Pecans, Basil, Lemon Vinaigrette

Salade "Cacao" - 12

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

Charcuterie* -24-

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

Fromage Assorti -21-

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

Saumon Fumé* - 15

Smoked Salmon, Shallot, Caper, Lemon, Boiled Egg, Whipped Creme Fraiche, Brioche Toast

Escargots au Beurre d'Ail -15-

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

Pastries -10-

Chocolate and Butter Croissant, Nutella, House Jam

Entrees

Frittata Loraine -16-

Bacon, Gruyere Cheese, Eggs, Mesclun Greens

Lobster Omelet -20-

Goat Cheese, Lobster Meat, Roasted Potatoes

Eggs Benedict* -17-

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

Eggs Norwegian* -16-

Grilled Tomato, Smoked Salmon, English Muffin, Mesclun Greens, Hollandaise

Veggie Omelet -16-

Kale, Mushroom, Organic Eggs, Mesclun Greens

Corned Beef Hash -19-

Corned Beef, Carrots, Potatoes, Poached Eggs, Bearnaise

Quiche -16-

Spinach, Mushrooms, Gruyere Cheese, Egg Custard

Steak and Eggs* -30-

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

Trout Almondine -28-

Pan Seared Trout, Green Beans, Almonds, Brown Butter

Mushroom Ravioli -26-

Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

Avocado Toast with Poached Eggs -16-

Brown Bread, Avocado, Arugula, Poached Eggs, Tomato sauce

Entree Salads

Grilled Chicken Caesar Salad -19-

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

Grilled Salmon Salad* -24-

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

New York Steak Salad* -24-

Mesclun Salad, Roquefort Cheese, Herb Dressing

Sandwiches

Chicken Sandwich -19-

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

Grilled Dry Aged Burger* -19-

American Cheese, Tomato Aioli, Onion Jam, Pickles, French Fries, Brioche Bun

Croque Monsieur -18-

Brioche, Gruyère, French Ham, Crème Fraîche Custard

New York Steak Sandwich* -21-

Strip Loin, Blue Cheese, Arugula, Beefsteak Tomato, Herb Aioli, French Fries, Toasted Ciabatta

Sandwich Végétarien -18-

Toasted Ciabatta, Toasted Avocado, Chipotle Aioli, Havarti Cheese, Sliced Cucumber, Tomato, Alfalfa Sprouts

Sweets

French Toast* -15-

Challah French Toast, Fresh Fruit, Whipped Cream, Vermont Maple Syrup

Buckwheat Crepe -14-

Gluten Free Buckwheat Crepe, Nutella, Bananas, Whipped Cream, Strawberries

Yogurt Parfait -10-

House Made Yogurt, Fresh Berries, Granola

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions