



BRUNCH MENU

EGGS&CREPES

WILD MUSHROOM OMELET 15

Wild Seasonal Mushrooms

CRAB BENEDICT 22

Jumbo Lump Crab Cakes, Poached Farm Eggs
Tarragon Hollandaise

BENEDICT 16

Poached Farm Eggs, Canadian Bacon, Spinach
Hollandaise Sauce

CREPES ALESSANDRA 14

Scrambled Eggs, Spinach, Provolone Cheese
Béchamel Sauce

CREPES MADAME 12

Ham, Bechamel Sauce, Gruyère Cheese, Farm Eggs

BLT CREPES 12

House Cured Bacon, Tomato Confit
Grilled Lettuce Farm Eggs

SOUPS & SALADS

SOUP OF THE DAY 10

Ask your server

LOBSTER BISQUE 14

Lobster Tail, Chives, Sherry

BIBB ROMAINE CEASAR SALAD 12

Croutons, White Anchovy Vinaigrette, Soft Egg

COBB SALAD 14

Avocado, Bacon, Tomato, Radish, Soft Egg
Ranch Dressing

MANGO GINGER SALAD 26

Cashews, Heirloom Tomatoes, Cilantro
Pan Seared Tuna

TAHITIAN VANILLA BEAN WAFFLE 12

Berries, House Pecan Butter, Maple Syrup

CREME BRULEE CUSTARD FRENCH TOAST 14

White Chocolate Chantilly Cream,
Warm Vanilla Syrup, Raspberries

APPLE PANCAKES 12

Caramelized Apples, Maple Syrup

TUNA TARTARE* 16

Local Line Caught Yellow Fin Tuna, Cilantro
Lemon Oil, Soy Sauce, Avocado

CHEF SPECIALTIES

LOX & BAGEL 16

House Cured Salmon, Dill Cream Cheese, Capers
Tomatoes, Onions, Bagel

DEAN & PELLER 8 oz. STEAK & EGGS 24

Heritage Angus Prime New York, Two Eggs Any Style
Pommes Soufflées

LOBSTER RAVIOLI 32

Saffron Sauce, English Peas, Ricotta Cheese

SALMON BLT 28

Rye Bread, Lettuce, Tomato, Bacon, Poached Figs

DEAN & PELLER BEEF BURGER 16

8oz Ground Beef, Fried Egg, Bacon
Crispy House Fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

*Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm
Dinner Monday to Saturday 5.30pm-10pm*