



BRUNCH MENU

EGGS&CREPES

LOBSTER OMELET 18

Chives, Saint-André Cheese, Pommes Soufflées

WILD MUSHROOM OMELET 15

Wild Seasonal Mushrooms, Pommes Soufflées

CRAB BENEDICT 20

Jumbo Lump Crab Cakes, Poached Farm Eggs,
Tarragon Hollandaise

BENEDICT 16

Thyme Biscuit, Poached Farm Eggs, Canadian Bacon,
Spinach, Hollandaise Sauce

CAULIFLOWER CREPES 14

Spinach, Sunny-Side Up Farm Eggs, Truffle Mornay

FOIE GRAS APPLE CREPES 20

Apple, Cinnamon Syrup, Local Bacon, Quail Egg

CHEESE CREPE SOUFFLEE 14

Goat, Ricotta, Gruyere Cheese,
Mornay Sauce, Arugula Salad

CREPES MADAME 12

Ham, Bechamel Sauce, Gruyère Cheese, Farm Eggs

BLT CREPES 12

House Cured Bacon, Tomato Confit, Grilled Lettuce,
Farm Eggs

APPETIZERS

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

FOIE GRAS TORCHON 18

Brioche, Stone Fruit, Sea Salt

TAHITIAN VANILLA BEAN WAFFLE 12

Berry Soup, House Pecan Butter, Maple Syrup

CRÈME BRULEE CUSTARD FRENCH TOAST 12

White Chocolate Chantilly Cream, Warm Vanilla
Syrup, Raspberries

ESCARGOTS 11

Parsley Butter, Pastis, House-Made Rustic Bread

LAMB TARTARE* 18

Shallots, Mustard, Chives, Quail Egg, Country Bread

GRAVLAX* 16

Blinis, Caper Berries, Dill and Mustard Sauce

TUNA TARTARE* 18

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

MAIN COURSE

8 Oz. STEAK & EGGS 22

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

PAELLA 30

Mussels, Clams, Gulf Shrimps, Scallops

BEEF BOURGUIGNON 24

Carrots, Lardons, Mashed Potato

SKUNA BAY SALMON 18

Spinach, Mixed Farm Vegetables, Lemon Butter

CATCH OF THE DAY MKT

Our Daily Selection of Local Line Caught Fish

ROASTED CHICKEN BREAST 22

Local Farm to Table Chicken, Pear Fennel Salad

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