



# BRUNCH MENU

Choice of A La Carte or Bottomless Brunch

## À LA CARTE

### STARTER

Soup of the day	9
Onion soup	10
Garden mesclun salad, balsamic vinaigrette	9
Classic Caesar salad	10
Arugula salad, warm goat cheese crostini, fresh grapefruit	12
Mussels baked in garlic & parsley au gratin	9
Snail sautéed in garlic butter	12

### MAIN COURSE

Eggs Benedict, Hollandaise sauce, roasted potatoes (or Florentine)	15
Eggs Rancheros, avocado, hash browns, duck confit, sour cream	16
Full breakfast: 2 eggs, sausage, bacon, roasted potatoes, toast	16
Grilled avocado toast, salmon tartare, tomato, crème fraiche	16
Omelet: choice of ham & cheese or vegetarian	15
Old fashioned country bread French toast, maple syrup, whipped cream, fruit salad	15
Hanger steak, caramelized shallots, French fries	26
Steamed mussels and French fries (choice of: marinière; Provençale; mustard)	24
Grilled seafood salad (salmon, bronzino, shrimp, scallops), grapefruit, pesto sauce	24

### DESSERT 9

Crème brûlée  
 Chocolate mousse  
 Floating island  
 Crêpes  
 Bread pudding  
 Ice cream, Sorbets

### DRINKS

**Carafe:** Bloody Mary; Mimosa 22  
**Glass:** Bellini, Mimosa, Bloody Mary 8  
 Coffee, soda, juice 3  
 Espresso 4 Cappuccino 5

### SIDES

Vegetables, French fries 6  
 Fruit cup 6  
 Bacon 4  
 Sausage 4

## PRIX-FIXE BOTTOMLESS BRUNCH

### \$38

- Choice of 1 starter + 1 main course or 1 main course + 1 dessert
- Mimosa, Bloody Mary, Champagne, House Rail Drinks Mixed with soda or juice only (vodka, tequila, gin, whisky). No shots, glass of wine or on the rocks drinks.

Bottomless drinks: 2 HOURS SEATING limit per reservation.

All guests at the table must participate.