



Brunch Menu

To Share

- Gruyere cheese Gougeres
6
- Marinated Olives
Citrus, coriander
6
- Beignets
Bourbon syrup, powdered sugar
7
- Fresh baked Croissants (2)
5

Crepes

- Roasted Chicken
Goat cheese, mushrooms, confit tomato
10
- Ratatouille
Basil, goat cheese, toasted pine nuts
10
- Tempura Shrimp
Grilled squash, pickled garlic
12
- Nutella, Banana & Crème Anglaise
8
- Seasonal Fruit & Spiced Crème Fraiche
8

Entrees

- Steak & Frites*
Hanger steak, salad, green peppercorn sauce
18
- Poisson du Jour*
Chefs inspiration of local fresh fish
18
- Croque Monsieur
Gruyere cheese, ham, béchamel sauce
13
- Croque Madame*
Croque Monsieur topped with a sunny side egg
14

Sides

- Smoked Bacon, Canadian Bacon or Sage Sausage 5
- Frites 5
- Eggs 3 each
- White or Wheat Toast or English Muffin 3

Small Plates

- Onion Soup Gratinée
Gruyere, croutons, thyme
9
- Mixed Green Salad
Roasted tomato, seasonal vegetables
sherry vinaigrette
8
- Salad Lyonnaise*
Frisee, poached egg, bacon lardon
shallot vinaigrette
10
- Warm Asparagus Salad
Peas, red pepper, olives, pine nuts, goat cheese
Lemon vinaigrette
10
- Steak Tartare*
Cornichons, house mayo, quail egg, gaufrettes
11

Mussels & Frites

- Mariniere
White wine, shallots, garlic
14
- Truffle
Bacon, mushrooms, truffle cream
14

Oeufs

- Eggs any style*
Choice of Bacon, Canadian bacon, Housemade sausage
10
- Pain Perdu
French toast, bourbon syrup, spiced crème fraiche
11
- Eggs Benedict*
Canadian bacon, hollandaise sauce
12
- Braised Pork Hash*
Poached eggs, hollandaise sauce
12
- Quiche du jour
Mixed greens salad
11
- Omelet
Asparagus, fines herbes, goat cheese
12

Matthew Schulz
 Owner/Executive Chef

Candice Mahala
 Owner/General Manager

Split Plate Charge \$3
18% gratuity added to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*