



Easter Brunch

STUFFED FRENCH TOAST

macerated berries, vermont maple syrup,
vanilla bean custard VG 15.⁹⁹

AVOCADO TARTINE

crispy croissant, poached egg, pea shoots,
shaved parm VG 16.⁹⁹

ADD SMOKED SALMON 5.⁹⁹

BLACK TRUFFLE SCRAMBLE

oyster mushroom, gruyère cheese fondue,
sourdough toast VG 22.⁹⁹

BREAKFAST SANDWICH

cheesy scrambled eggs, maple sausage,
french onion marmalade,
sriracha aioli, brioche bun 17.⁹⁹

THE AMERICAN

two eggs any style, toasted sourdough,
maple bacon, crispy potatoes 18.⁹⁹

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

An 18% gratuity will be included for parties of 6 or more in your final bill.

A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

Brunch Cocktails

ESPRESSO DE LAVENDER

vanilla vodka, lavender, kahlua, espresso 16.99

CAFÉ CLAUDETTE

iced, vodka, kahlua, blueberry, espresso 15.99

BLOODY MARY

vodka, housemade bloody mary mix,
candied bacon lardon & gruyere skewer,
szechuan chili rim 13.99

CHAMPAGNE COCKTAILS

MIMOSA

orange, brut 11.99

BELLINI

peach, brut 11.99

KIR ROYALE

chambord black raspberry liqueur, brut 13.99

HUGO SPRITZ

st. germain elderflower liqueur, mint, brut 14.99

FRESH PRESSED JUICES 7.99

JUS FRUITÉ

watermelon, strawberry, lemon

SANTÉ

pineapple, orange, ginger