

WEEKEND BRUNCH

ALL-INCLUSIVE

entrée, basket of homemade pastries,
mimosa + coffee

18

À LA CARTE

SPINACH + CHEVRE OMELETTE 11
sautéed fresh spinach + goat cheese

FRENCH OMELETTE 11
Black Forest ham + gruyere

WESTERN OMELETTE 11
Black Forest ham, tomatoes, red + green peppers,
onions, cheddar cheese

MEDITERRANEAN OMELETTE 11
basil pesto, roasted eggplant + peppers, kalamata olives +
Greek feta cheese

B+C EGGS BENEDICT** 12
w/country bacon on potato latkes

SALMON EGGS BENEDICT** 13
w/smoked salmon on potato latkes

CLASSIC SHAKSHUKA** 11
two eggs poached in tomatoes, peppers, onions,
extra virgin olive oil + Middle Eastern spices

NORWEGIAN SMOKED SALMON PLATTER** 12

SANDWICH DU MATIN 11
two eggs, country bacon, avocado + basil pesto on a croissant

FRENCH COUNTRY SANDWICH 12
Black Forest ham, egg, gruyere + rosemary fig spread
on toasted ciabatta

BIG BREAKFAST 11
three scrambled eggs, country bacon, turkey sausage + potato latkes

CREPES {GF AVAILABLE}

BANANAS + CHOCOLATE 10

APPLE CINNAMON 10

BLACK FOREST HAM + GRUYERE 11

FRENCH TOAST

CLASSIC 10

APPLE CINNAMON 11

BANANAS FOSTER 11

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JUICE 2.75

COFFEE 2.35

TEA 2.30

BASKET OF PASTRIES 4.50

MIMOSA 7

CHAMPAGNE 7

*contains nuts. all other items on menu may contain trace of nuts.

**consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.

15% gratuity will be added to parties of six or more.

F/W17-18