

BRUNCH

BUTTER CROISSANT	6.5
CHOCOLATE CROISSANT	7
CINNAMON PECAN CROISSANT	7.5
FRESH FRUIT BOWL	12
BRUSCHETTA	14
<i>Fresh cherry tomatoes, garlic, red onion, basil, and kalamata, garnished with arugula and balsamic drizzle.</i>	
SEARED TUNA TATAKI*	24
<i>Seared Ahi tuna, sliced mango, cilantro, with a citrus ponzu and black sesame seeds.</i>	
STUFFED DATES	20
<i>Dates stuffed with herbed goat cheese and walnuts, baked and drizzled with honey.</i>	
AVOCADO TOAST	16
<i>Confit tomatoes, pickled red onion, feta, arugula, lemon vinaigrette drizzle and balsamic.</i>	
<i>Poached Egg \$3</i>	
PAIN PERDU	18
<i>Classic French toast with vanilla bean and a hint of cinnamon. Topped with seasonal berries and fresh whipped cream.</i>	
EGGS BENEDICT W / SMOKED SALMON	23
<i>Sourdough toast topped with smoked salmon, poached eggs, and classic hollandaise sauce. Served with home fries and side salad.</i>	
TRUFFLE OMELET	25
<i>Classic Fluffy omelet with truffles, house blended cheese and cremini mushrooms. Served with side salad.</i>	
<i>Sub Home fries \$3</i>	
CLASSIC FRENCH QUICHE	20
<i>Chef's selection of seasonal veggies, herbs, and cheese in a flakey hand rolled crust.</i>	
CROQUE MONSIEUR	26
<i>Sourdough toast layered with a creamy béchamel sauce, smoked salmon, and herbed goat cheese, topped with melted gruyere.</i>	
FRESH BURRATA	32
<i>Green apples, fig jam, arugula, truffle honey toasted almonds, balsamic drizzle.</i>	
BLACK TRUFFLE BURRATA FLATBREAD	28
<i>Caramelized onions, Burrata truffle cream sauce, topped with house blended cheeses, cremini mushrooms. Arugula and balsamic drizzle.</i>	
LINGUINI WITH PESTO	28
<i>Linguini pasta with our house made pesto sauce and tomato confit.</i>	
<i>Salmon 16</i>	
PAN SEARED SALMON	36
<i>Served with lemon infused rice, herbed hollandaise, and julienned vegetables.</i>	