



Brunch Menu



STARTER

<i>Gazpacho Andalou with cucumber, tomato, onion, and jalapeno on toasted bread</i>	\$8.00
<i>French Onion Soup</i>	\$10.00
<i>Baby Arugula Salad with grapefruit, goat cheese crostini, and rosemary infused olive oil</i>	\$12.00
<i>And Italian herbs white balsamic vinegar</i>	
<i>Classic Caesar Salad</i>	\$10.00
<i>Heirloom Tomato and Mozzarella salad olive oil and Italian white balsamic vinegar</i>	\$12.00
<i>Pan Seared Dumplings in sesame oil (choice of pork or vegetables) served with soy sauce, rice vinegar, and layu sauce</i>	\$9.00
<i>Salmon Tartare with seaweed and sesame seed with green apple white balsamic vinegar</i>	\$11.00
<i>And olive oil</i>	
<i>Sautéed Fresh Baby Calamari in olive oil with basil, garlic, and tomato</i>	\$14.00

MAIN COURSE

<i>Seafood Salad with tomato, mango, and pesto sauce</i>	\$24.00
<i>Mussels and Frites (choose one)</i>	½ portion \$14.00/ Full \$24.00
<i>(Classic mariniere/ creamy cumin chipotle with chorizo/ or creamy curry white wine shallot sauce)</i>	
<i>Full Breakfast bacon, sausage, scrambled eggs, potato and toast</i>	\$16.00
<i>Ham and Cheese or Vegetarian Omelet with potato and salad</i>	\$15.00
<i>Eggs Benedict or Eggs Florentine poached eggs and hollandaise with potato and salad</i>	\$15.00
<i>Croque Monsieur with bechamel, gratinee with swiss cheese (add egg \$2.00)</i>	\$12.00
<i>Avocado Toast with salmon tartare, guacamole, carrots, and radish on country French bread</i>	\$16.00
<i>and creme fraiche</i>	
<i>Country Bread French Toast served with fresh fruit and whipped cream</i>	\$15.00
<i>Rosemary Burger filet mignon, caramelized onions, tomato, aged cheddar cheese,</i>	\$23.00
<i>with white truffle mayo on a brioche bun and fries</i>	
<i>Daily Sides (ask waiter)</i>	

<u>Beverages</u>		<u>Brunch Drinks</u>	
Espresso \$3.50	Cappuccino \$4.25	Mimosa \$8.00	Bellini \$8.00
Coffee or Tea \$3.00		Bloody Mary \$8.00	
Can Soda \$2.50	Juice \$3.25	Mimosa or Bloody Mary Carafe	\$28.00