



Brunch Menu



STARTER

<i>Soup of the Day</i>	\$9.00
<i>French Onion Soup</i>	\$10.00
<i>Baby Arugula Salad</i> with grapefruit, goat cheese crostini, and rosemary infused olive oil And Italian herbs white balsamic vinegar	\$12.00
<i>Classic Caesar Salad</i> (add chicken \$5.00, and shrimp \$7.00)	\$10.00
<i>Pan Seared Dumplings</i> in sesame oil (choice of pork or vegetables) served with soy sauce, rice vinegar, and layu sauce	\$9.00
<i>Salmon Tartare</i> with seaweed and sesame seed with green apple white balsamic vinegar And olive oil	\$11.00
<i>Sautéed Fresh Baby Calamari</i> in olive oil with basil, garlic, and tomato	\$14.00
<i>Pan Seared Exotic Wild Mushrooms</i> served with poached egg, garlic and parsley	\$12.00

MAIN COURSE

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

Daily Sides (ask waiter)

<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	