

Brunch Menu

STARTER

Soup of the Day.....\$10.00

French Onion Soup..... \$12.00

Beet Salad with mandarin, roasted peppers, walnuts, figs, orange..... \$12.00
zest, quenelle of goat cheese, blood orange olive oil and aged black currant
vinegar

Classic Caesar Salad.....\$12.00
Add chicken....\$5.00 Add salmon.... \$7.00

Salmon Tartare with\$14.00
seaweed and sesame

Sautéed Octopus with grapes, shishito peppers, red bliss
potato, chunky chili oil..... \$16.00

Pan Seared Dumplings
(pork or vegetables) \$12.00

Pan Seared Exotic Wild Mushrooms
poached egg, garlic and parsley \$14.00

Salads

Salad Nicoise with fresh ahi tuna, potato peppers, eggs, green beans, and
olives.....\$24.00

Chicken Avocado Salad with tomato, greens, vegetables,
and half boiled egg. Keto friendly.....\$18.00

Seafood Salad tomato, mango, and pesto sauce\$26.00

Pan Seared Steak Salad over mixed greens, peppers, onions,
radish, carrots, and tomato....\$26.00

Main Courses

**Egg Benedict (ham), Egg Florentine (spinach),
Egg Norwegian (smoked salmon) add \$2**
Poached eggs and hollandaise with potato and salad\$16.00

Croque Monsieur with bechamel...\$16.00 **Quiche**.....\$15.00
Gratin with Swiss cheese (add egg* \$2.00) Ham and cheese or Vegetarian

Ham and Cheese or Vegetarian Omelet Served with potato and salad\$16.00

Open Faced Biscuit with scrambled eggs, cheese, bacon, and onions
or with scrambled eggs, spinach, onions, mushrooms and cheese ... \$16.00

Classic French Toast with fresh fruit and whipped cream.....\$18.00 **Rabbit Leg** Mustard, mushrooms
rosemary and thyme sauce.\$24.00

Rosemary Burger filet mignon, caramelized onions, tomato, cheddar cheese,
white truffle oil, chipotle cream on a brioche bun and fries\$23.00

Mussels and Fries (choose one) Classic Marinier or Provençale (tomato, onions,
and herbs) or creamy curry white wine shallots sauce)..... \$26.00