

Father's Day Brunch and Lunch

Starters

French Onion Soup with crouton and gruyere cheese	\$14
Strawberry Gazpacho Soup with pickled mango	\$12
Local Farmer's Beet Tartare flan of bucheron goat cheese brûlée, pistachios, candied orange zest, and special sauce	\$16
Jicama Ravioli smashed avocado, mango chimichurri, strawberry yogurt dressing and red sorrel	\$18
Duo Cheese and Prosciutto with P'tit Basque cheese (non pasteurized) from Basque Pyrenees , frisee salad, grapes and blue berries marmalade, and raisin bread.....	\$22
Frisee aux Lardons shredded duck confit legs, bacon, soft poached egg (runny), crispy potato, balsamic vinaigrette	\$24
Belgian Endive Salad arugula, pears, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone.....	\$16
Softshell Crab Tempura avocado puree, baby heirloom tomato confit, squash flower blossom gremolata.....	\$20

Brunch Items

Open Faced Avocado Toast Toasted French baguette, radish, pickled cucumbers, feta cheese, romaine leaves.....	\$20
Homemade Braised Lamb Pita with pickled red cabbage, lettuce, and greek yogurt sauce with FF....	\$24
Egg White Omelet breakfast potatoes, vegetables brunoise, feta cheese, and English muffin.....	\$20
Chesapeake Smoked Salmon Florentine or Ham Benedict with local spring asparagus, red pepper hollandaise on an English muffin	\$24
Green Spinach Omelet with breakfast potatoes, creamy spinach, bacon, gruyere cheese, on English muffin.....	\$22
Classic Brioche French Toast or Belgian Waffle.....	\$21
Served with mixed berries, toasted almonds, whipped cream, cherry compote, and snow sugar	
Rosemary Breakfast with breakfast potatoes, French toast, scrambled eggs, caramelized onions beer sausage.....	\$23
Petit Filet Mignon and Eggs 2-fried eggs, southern style breakfast potatoes with onions & peppers....	\$34

Mains

Steak au Poivre D'Artagnan Aged Prime Hanger Steak, French fries, salad, and cognac pepper sauce ..	\$38
Grilled Bone In Heritage D'Artagnan Pork-chops Morel Mushrooms (France), red cabbage, prunes puree, coriander greek yogurt.....	\$38
Grilled Fresh Dorado Filet with grilled corn succotash salad, queso fresco, and chipotle mayo.....	\$38
Grilled Faraway Island Salmon Filet baby Bok-Choy, buttermilk potato puree, pickled ginger, finger lime beurre blanc	\$38

Happy Fathers's Day