

Father's Day Brunch and Lunch

Starters

French Onion Soup with crouton and gruyere cheese	\$14
Strawberry Gazpacho with pickled mango	\$12
Local Farmer's Beet Tartare flan of bucheron goat cheese brûlée, pistachios, candied orange zest, and special sauce	\$16
Tomato Carpaccio Whipped feta, cress salad, pickled jicama , strawberry yogurt dressing.....	\$16
Duo Cheese and Prosciutto with petit 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), potato, balsamic vinaigrette	\$24
Belgian Endive Salad arugula, pears, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone.....	\$16
Calamari Provencale sautéed with basil, tomato, and garlic in a spring roll cone.....	\$18

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	\$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 Pork-chops Morel Mushrooms (France), red cabbage, prunes puree, coriander greek yogurt.....	\$38
Grilled Fresh Dorado Filet served with grilled corn succotash salad, queso fresco, and chipotle mayo	\$38
Grilled Salmon baby Bok-Choy, romanesco puree, scallions confit, and pickled ginger.....	\$38

Happy Fathers's Day