



Brunch Parisian

\$39 - 3 Course Brunch Prix Fixe / Fall 2021

Taxes & Gratuities Not Included / Dine In Only / No Sharing / No Discounts

Select 1 Hors d'Oeuvres or 1 Salad or Soup / 1 Entrée / 1 Dessert

HORS D'OEUVRES et LES SOUPES et SALADES

BEIGNETS de CREVETTES (3PC)

Pillowy Fried Rock Shrimp Beignets / Guacamole

SALADE VERTE (gf/vg)

Mixed Lettuce / Tomatoes / Cucumber / Croûtons / Radish Pickled Shallots

SOUPE du JOUR

Daily Market Soup

LES SPÉCIALITÉS du BRUNCH et LES PLATS

CROQUE MONSIEUR ou MADAME

Toasted Ham & Gruyère / Multi-Grain Bread / Mornay Sauce / Gruyère

Croque Madame is topped with one Sunny Side Up *Egg

Served with Pommes Frites & Petite Arugula Salad

QUICHE LORRAINE

Warm Bacon & Gruyère / Petite Arugula Salad

PAILLARD de POULET aux TRUFFES (gf)

Amish Chicken Breast Cutlet / Black Truffle Mushroom Jus

Pommes "Persillades" / Cipollini / Kale / Carrots

RISOTTO de SAISON (gf/vg)

Roasted Butternut Squash / Sage / Parmesan Crisp

DESSERT

CRÈME BRÛLÉE (gf)

Vanilla Bean Custard - Caramelized Sugar

POT de CRÈME au CHOCOLATE (gf)

Baked Valrhona Dark Chocolate Custard / Crème Chantilly

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet Langues de Chat

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness. Please notify us of any allergies. 09/27/2021



Brunch Classique

\$45 - 3 Course Brunch Prix Fixe / Fall 2021

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Select 1 Hors d'Oeuvres or 1 Salad or Soup / 1 Entrée / 1 Dessert

HORS D'OEUVRES et LES SOUPES et SALADES

PÂTÉ de FOIE de VOLAILLE

House Chicken Liver Mousse / Crostini / Grainy Mustard / Cornichons & Onions

SALADE VERTE (gf/vg)

Mixed Lettuce / Tomatoes / Cucumber / Croûtons / Radish Pickled Shallots

SALADE CAESAR (gf)

Romaine Hearts / Radicchio / Parmesan / Croûtons / Lemon-Anchovy Dressing

SOUPE a L'OIGNON GRATINÉE (vg)

Caramelized Onion / Crostini / Roasted Onion Broth / Gruyère

LES SPÉCIALITÉS du BRUNCH et LES PLATS

ŒUFS BROUILLÉS à La NORVÈGIENNE

Parisian Style Scrambled Organic Eggs / Norwegian Smoked Salmon / Brioche / Hollandaise
Petite Arugula Salad / Duck Fat Home Fries

SHRIMP & GRITS à La BASQUAISE (gf)

Seared Head-On Jumbo Prawns / Stone Ground White Grits
Arugula / Sauce Basquaise -contains pork

STEAK-FRITES (gf)

Grilled Angus Hanger *Steak (7 oz.) / Pommes Frites / Bastille Steak Sauce
Petite Arugula & Cherry Tomato Salad

RISOTTO de SAISON (gf/vg)

Roasted Butternut Squash / Sage / Parmesan Crisp

DESSERT

PROFITEROLES au CHOCOLAT

Vanilla Bean Ice Cream / Valrhona Fudge Sauce

JALOUSIE

Warm French Turnovers / Almond Filling / Fruit Compote - Served À La Mode

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet Langues de Chat

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