

◆ BUBBLES & BRUNCH

buy any bottle of champagne and receive two brunch plates on the house

HEBRART CUVÉE ROSE PREMIER CRU BRUT 2017	155
Champagne, France	
PIERRE PETERS CUVÉE DE RÉSERVE 2017	155
Champagne, France	
ROLAND CHAMPION SPECIAL CLUB GRAND CRU 2010	175
Chardonnay, Chouilly, France	
ULYSSE COLLIN BLANC DE NOIRS NV	178
Pinot Noir, Champagne, France	
ULYSSE COLLIN BLANC DE BLANCS NV	188
Chardonnay, Champagne, France	
EGLY-OURIET GRAND CRU TRADITION NV	195
Montagne De La Reims, France	
LAURENT-PIERRIER BRUT 2006	195
Champagne, France	
LAURENT-PIERRIER CUVÉE ROSE NV	200
Champagne, France	
DOM PERIGNON BRUT CHAMPAGNE 2006	200
Champagne, France	
HEBRART RIVE GAUCHE RIVE DROITE GRAND CRU EXTRA BRUT 2010	235
Champagne, France	
KRUG GRANDE CUVÉE BRUT 164TH EDITION	240
Champagne, France	

● COCKTAILS

MIMOSA 10
freshly squeezed orange, cava
SHERMAN'S CUP 10
rosé, blackberry and orange, lemon and lime
PAMPLEMOUSTACHE 10
gin, pamplemousse liqueur, lemon, cava
BLOODY MARY 10
choice of basil-infused gin -or- buttered vodka, house-made bloody mix, lemon
HOUSE PUNCH 8
sparkling wine, fresh citrus, spirit, bitters
PITCHER OF MIMOSAS 30
fresh orange, sparkling wine

■ NON-ALCOHOLIC

GINGER BEER 5
lime, house-made ginger syrup, club soda
STUMPTOWN COFFEE/COLD BREW 4
ICED TEA & COLD DRINKS 3
Coke, Diet Coke, Sprite, La Croix
WATER 7
liter of mountain valley, sparkling or spring
SIREN'S CALL 5
A sparkling NA cocktail w/ cucumber, dill, & lemon

BRUNCH

◆ SMALL

CEVICHE 13
gulf fish, aji amarillo-citrus marinade, pickled yams, rice crisps
BRANDADE 16
smoked oyster-leek brandade, radish sprouts pickled cucumber, grilled baguette soldiers
CREPES SUZETTE 9
satsuma syrup, brown sugar chantilly
SMOKED COBIA 11
thinly sliced smoked lemonfish ceringnola olive vinaigrette, sesame bread crumbs, shaved fennel, prosciutto
FRIED OYSTERS 16
chili-lime aioli, spring onion, squash slaw
BLUE CRAB 16
local jumbo blue crab, sherry cream, roasted shitake mushrooms, asparagus, radishes and Manchego cheese on french bread toast
POPCORN SHRIMP 12
tempura batter, charred corn remoulade

● LARGE

GULF COAST ROLL 22
gulf shrimp, blue crab, lemon-dulse emulsion, pickled cucumber, hijiki seasoned french fries
BURGER 17
8oz 50/50 brisket and chuck, fontal cheese, garlic aioli, roasted country ham, hijiki french fries, spicy bread and butter pickles
GRITS AND GRILLADES 14
pasture raised beef grillades, stone ground grits, mustard frill
SEAWORTHY BENEDICT 15
fried Louisiana oysters, poached farm eggs, caviar-chive hollandaise, served with tuscan lettuces and sofrito potatoes
SEAWORTHY CRAWFISH OMELET 16
louisiana crawfish, shitake mushrooms, tomatoes, shallot, fontal cheese
PANCAKES 11
buttermilk batter, blackberry compote, candied walnuts

▲ SIDES

BOUDIN 6
BACON 6
COFFEE CAKE 4
FRENCH FRIES 7
FRIED FARM EGGS 3
SWEET CORN HUSH PUPPIES 7

◆ DESSERTS 7

BLACKBERRY HAND PIE
ESPRESSO CRÈME BRÛLÉE
GUAVA CHEESECAKE