

BRUNCH

FROM THE BAR

... ESPRESSO COCKTAILS ...

ESPRESSO 3.5	BLOODY MARY house-made blend, choice of vodka or gin 5
AMERICANO 3.5	MIMOSA blood orange, champagne 7
CAPPUCCINO 5	BELLINI peach purée, prosecco 7
TEAS selection of fine teas 3.5	ST. GERMAIN PETITE CARAFES St. Germain, bubbles, sparkling water 8
FRENCH VANILLA AFFOGATO 5	

CAVIAR

served with whipped crème fraîche,
gaufrette potato and house-made potato blinis

Our caviar is procured from San Francisco's
own The Caviar Company, purveyors
of the finest sustainable caviar currently
available at market.

AMERICAN HACKELBACK	65
RUSSIAN GOLDEN OSETRA	100
CALIFORNIA WHITE STURGEON	120
KALUGA HYBRID	150

TASTING OF CAVIAR
1 oz. American Hackelback,
1 oz. Russian Golden Osetra,
1 oz. California White Sturgeon
250

* CHAMPAGNE & WINE PAIRINGS AVAILABLE *

SALADS

OAK LEAF shallot vinaigrette, chives, tarragon	10
NIÇOISE poached tuna, olives, quail eggs, anchovies, red wine vinaigrette	14

CHARCUTERIE &
FROMAGE PLATE
DU JOUR
15

ESCARGOTS

garlic, parsley butter
6 or 12
10 / 15

SIDES

BACON pork or duck 5
BREAKFAST SAUSAGE LINK 5
POMMES FRITES 7
POTTED LENTILS 9

SMALL PLATES

HOUSE-MADE CROISSANT house-made jam	5	FRUIT DU JOUR local honey, fromage blanc	10
FRENCH ONION SOUP Swiss cheese, croutons	10	JIDORI DIPPY EGGS toast soldiers, cultured butter	12
SPICY TOMATO SOUP gruyere brisée	10	CURED SALMON pumpernickel, red onion, chive, crème fraîche add caviar for \$35	14

FOR THE TABLE

PANCAKE STACKS platter of 7 pancakes, butter, syrup 18	FRITATAS red bliss potatoes, pequillos, caramelized onions 20	HAM STEAK & EGGS bacon hash browns 25
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PLATES

BELGIAN WAFFLE seasonal fruit compote	12	COUNTRY OMELETTE mushrooms, spinach, chèvre, toast, dressed baby greens	15
QUICHE DU JOUR dressed baby greens	12	HOUSEMADE VEGETABLE BURGER Swiss cheese, tomato, lettuce, hand-cut frites	17
BRIOCHE FRENCH TOAST whipped butter, bourbon maple syrup, powdered sugar	12	MR. SMITH BURGER raclette cheese, caramelized onions, hand-cut frites	18
RATATOUILLE fried egg, toast	12	KING CRAB ROLL lemon aioli, micro celery, Herbes de Provence, house-made chips	23
HAM & BRIE Dijon, baguette, dressed baby greens	12	STEAK FRITES DU JOUR pan-seared steak au poivre, hand-cut frites add two eggs for \$4	MP
CROQUE MONSIEUR ham, Mornay sauce, sliced French country bread add an egg for \$2	12		
EGGS BENEDICT ham, Hollandaise, choice of English muffin or house-made croissant	12		



Please alert your server to any food allergies.