

BRUNCH

FROM THE BAR

CAFÉ

ESPRESSO 3.5	TEAS selection of fine teas 3.5	FRENCH VANILLA AFFOGATO 5
AMERICANO 3.5	CAPPUCCINO 5	

COCKTAILS

BLOODY MARY house-made blend, choice of vodka or gin 5	MIMOSA blood orange, champagne 7	ST. GERMAIN PETITE CARAFES St. Germain, bubbles, sparkling water 8
	BELLINI peach purée, prosecco 7	

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
ROYAL CALIFORNIA WHITE STURGEON	120
KALUGA HYBRID	150
GOLDEN RUSSIAN OSETRA	170

TASTING OF CAVIAR

1 oz. American Hackelback,
1 oz. Royal California White Sturgeon
1 oz. Kaluga Hybrid
300

* CHAMPAGNE & WINE PAIRINGS AVAILABLE *

SOUPS

FRENCH ONION SOUP Swiss cheese, croutons	10
TURTLE SOUP New Jersey snapping turtle, Creole spices, sherry	12

SALADS

OAK LEAF shallot vinaigrette, chives, tarragon	10
JERSEY HEIRLOOM TOMATOES buffalo mozzarella, extra virgin olive oil	12

CHARCUTERIE &
FROMAGE PLATE
DU JOUR
15

SIDES

PORK BACON Ozark Mountain Berkshire 5
DUCK BACON Hudson Valley magret duck 5
ESPOSITO'S BREAKFAST SAUSAGE LINK 5
POMMES FRITES 7
POTTED LENTILS 9

SMALL PLATES

HOUSE-MADE CROISSANT house-made jam	5	QUICHE DU JOUR dressed baby greens	12
ESCARGOTS garlic, parsley butter 6 or 12	10 / 15	CURED SALMON pumpernickel, red onion, chive, crème fraîche add caviar for \$35	14
FRUIT DU JOUR local honey, fromage blanc	10	CITRUS CURED FLUKE extra virgin olive oil, dill	14
JIDORI DIPPY EGGS toast soldiers, cultured butter	12		

FOR THE TABLE

PANCAKE STACKS 7 pancakes, butter, bourbon maple syrup 18	FRITTATAS red bliss potatoes, piquillo peppers, 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
MADRANGE FRENCH HAM & BRIE Dijon, baguette, dressed baby greens	12	HOUSEMADE VEGETABLE BURGER Swiss cheese, tomato, lettuce, hand-cut frites	17
CHICKEN POT PIE roasted Crystal Valley chicken, mushroom cream sauce, carrot, celery, onion, parsley, brisée pastry	12	MR. SMITH BURGER raclette cheese, caramelized onions, hand-cut frites	18
CROQUE MONSIEUR Madrangue French ham, Mornay sauce, sliced French country bread add an egg for \$2	12	KING CRAB ROLL lemon aioli, micro celery, Herbes de Provence, house-made chips	23
BRIOCHE FRENCH TOAST whipped butter, bourbon maple syrup, powdered sugar	12	STEAK FRITES DU JOUR pan-seared steak au poivre, hand-cut frites add two eggs for \$4	MP
EGGS BENEDICT Madrangue French ham, Hollandaise, choice of English muffin or house-made croissant	12		



Please alert your server to any food allergies.