

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	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
BUTTERNUT SQUASH SOUP ginger spiced crème fraîche, chives	12

SALADS

OAK LEAF shallot vinaigrette, chives, tarragon	10
MUSHROOMS pickled and roasted baby mushrooms, bacon, fines herbs	10

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	CRISPY FROGS LEGS green goddess dressing, frisée	12
FRUIT DU JOUR local honey, fromage blanc	10	CURED SALMON pumpernickel, red onion, chive, crème fraîche add caviar for \$35	14
JIDORI DIPPY EGGS toast soldiers, cultured butter	12		

FOR THE TABLE

PANCAKE STACKS
7 pancakes, butter,
bourbon maple syrup
18

FRIITTATAS
red bliss potatoes, piquillo
peppers, caramelized onions
20

HAM STEAK & EGGS
bacon, hash browns
25

PLATES

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



Please alert your server to any food allergies.