

# BRUNCH

## FROM THE BAR

### CAFÉ

|                  |  |                                    |
|------------------|--|------------------------------------|
| ESPRESSO<br>3.5  | TEAS<br>selection of<br>fine teas<br>3.5 | FRENCH<br>VANILLA<br>AFFOGATO<br>5 |
| AMERICANO<br>3.5 | CAPPUCCINO<br>5                          |                                    |

### COCKTAILS

|   |   |  |
|---|---|--|
| BLOODY<br>MARY<br>house-made blend,<br>choice of vodka<br>or gin<br>7 | MIMOSA<br>blood orange,<br>champagne<br>7 | BELLINI<br>peach purée,<br>prosecco<br>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<br>Swiss cheese, croutons                     | 10 |
| BUTTERNUT<br>SQUASH SOUP<br>ginger spiced crème fraîche, chives | 12 |

## SALADS

|  |    |
|--|----|
| OAK LEAF<br>shallot vinaigrette,<br>chives, tarragon                   | 10 |
| MUSHROOMS<br>pickled and roasted baby<br>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<br>house-made jam               | 5       | QUICHE DU JOUR<br>dressed baby greens   | 12 |
| ESCARGOTS<br>garlic, parsley butter<br>6 or 12       | 10 / 15 | CRISPY FROGS LEGS<br>green goddess dressing, frisée                                     | 12 |
| FRUIT DU JOUR<br>local honey, fromage blanc          | 10      | CURED SALMON<br>pumpernickel, red onion,<br>chive, crème fraîche<br>add caviar for \$35 | 14 |
| JIDORI DIPPY EGGS<br>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<br>seasonal fruit compote  | 12 | CHICKEN POT PIE<br>roasted Crystal Valley chicken,<br>mushroom cream sauce, carrot,<br>celery, onion, parsley, brisée pastry | 15 |
| MADRANGE FRENCH<br>HAM & BRIE<br>Dijon, baguette, dressed baby greens                                       | 12 | HOUSE-MADE<br>VEGETABLE BURGER<br>Swiss cheese, tomato, lettuce,<br>hand-cut frites  | 17 |
| CROQUE MONSIEUR<br>Madrangle French ham, Mornay<br>sauce, sliced French country bread<br>add an egg for \$2 | 12 | MR. SMITH BURGER<br>raclette cheese, caramelized onions,<br>hand-cut frites  | 18 |
| BRIOCHE FRENCH TOAST<br>whipped butter, bourbon<br>maple syrup, powdered sugar                              | 12 | KING CRAB ROLL<br>lemon aioli, micro celery, Herbes<br>de Provence, house-made chips   | 23 |
| EGGS BENEDICT<br>Madrangle French ham,<br>Hollandaise, choice of English<br>muffin or house-made croissant  | 12 | STEAK FRITES DU JOUR<br>pan-seared steak au poivre,<br>hand-cut frites<br>add two eggs for \$4                               | MP |
| COUNTRY OMELETTE<br>mushrooms, spinach, chèvre,<br>toast, dressed baby greens                               | 15 |  |    |



Please alert your server to any food allergies.