

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 7	MIMOSA blood orange, champagne 7	BELLINI peach purée, prosecco 7
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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
GOLDEN RUSSIAN OSETRA	170

* 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
ROASTED RED BEETS champagne vinaigrette, mâche, goat cheese	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

SMALL PLATES

HOUSE-MADE CROISSANT house-made jam	5	DUO OF CHICKEN POT HAND PIES roasted Crystal Valley chicken, mushroom cream sauce, carrot, celery, onion, parsley, brisée pastry	14
ESCARGOTS garlic, parsley butter 6 or 12	10 / 15	PAN-ROASTED OCTOPUS green goddess dressing, frisée	15
FRUIT DU JOUR local honey, fromage blanc	10	BUTTERMILK FRIED CHICKEN THIGHS charred lemon	15
JIDORI DIPPY EGGS toast soldiers, cultured butter	12	CACIO E PEPE AGNOLOTTI house-made agnolotti, mascarpone, parmigiano reggiano, black pepper, butter	16
QUICHE DU JOUR dressed baby greens	12		
POACHED DUCK EGG polenta, duck bacon, red peppers, pickled red onion	14		

FOR THE TABLE

PANCAKE STACKS 7 pancakes, butter, bourbon maple syrup	18	FRITTATAS red bliss potatoes, piquillo peppers, caramelized onions	20
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PLATES

CROQUE MONSIEUR Madrang French ham, Mornay sauce, sliced French country bread add an egg for \$2	12	HOUSE-MADE 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
EGGS BENEDICT Madrang 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.