

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
ESPOSITO'S BREAKFAST SAUSAGE LINK 5
POMMES FRITES 7

FOR THE TABLE

PANCAKE STACKS 7 pancakes, butter, bourbon maple syrup 18	PASTRY TOWER croissant, cinnamon rolls, lemon danishes, chocolate croissant, cake doughnuts 25
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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	POACHED DUCK EGG polenta, duck bacon, red peppers, pickled red onion 14
FRUIT DU JOUR local honey, fromage blanc 10	DUO OF CHICKEN POT HAND PIES roasted Crystal Valley chicken, mushroom cream sauce, carrot, celery, onion, parsley, brisée pastry 14
JIDORI DIPPY EGGS toast soldiers, cultured butter 12	

PLATES

CROQUE MONSIEUR Madrangé French ham, Mornay sauce, sliced French country bread add an egg for \$2 12	DUO OF DUCK BOWL Rohan duck breast, confit leg, noodles, pork broth, pickled mushroom, 6-minute egg, scallion 18
BRIOCHE FRENCH TOAST whipped butter, bourbon maple syrup, powdered sugar 12	MR. SMITH BURGER raclette cheese, caramelized onions, hand-cut frites 18
EGGS BENEDICT Madrangé French ham, Hollandaise, choice of English muffin or house-made croissant 12	ROAST WAGYU BEEF house-made foie gras brioche, pickled red onions, black pepper & horseradish aioli 20
COUNTRY OMELETTE mushrooms, spinach, chèvre, toast, dressed baby greens 15	STEAK FRITES DU JOUR pan-seared steak au poivre, hand-cut frites add two eggs for \$4 MP
HOUSE-MADE VEGETABLE BURGER Swiss cheese, tomato, lettuce, hand-cut frites 17	



Please alert your server to any food allergies.