

# BRUNCH

## SOUPS & SALADS

French Onion <i>Swiss cheese, croutons</i>	10	Carrot and Turmeric Soup <i>carrot top pesto</i>	12
Oak Leaf <i>shallot vinaigrette, chives, tarragon</i>	10	Market Salad <i>spring vegetables, arugula, house-made saucisson sec, fire-cider vinaigrette</i>	14

## SIDES

Bacon <i>Ozark Mountain Berkshire pork</i>	5	Breakfast Sausage Links <i>Esposito's</i>	5	Pommes Frites	7
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for the  
**TABLE**

Pancake Stacks <i>7 pancakes, butter, bourbon maple syrup</i>	18	Pastry Tower <i>croissant, cinnamon rolls, lemon danishes, chocolate croissant, cake doughnuts</i>	25
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## SMALL PLATES

House-made Croissant <i>house-made jam</i>	5	Quiche Du Jour <i>dressed baby greens</i>	12
Escargots <i>garlic, parsley butter</i>	10/15	Poached Duck Egg <i>asparagus, Parmigiano Reggiano</i>	14
Fruit du Jour <i>local honey, fromage blanc</i>	10	Duo of Chicken Pot Hand Pies <i>roasted Crystal Valley chicken, mushroom cream sauce, carrot, celery, onion, parsley, brisée pastry</i>	14
Jidori Dippy Eggs <i>toast soldiers, cultured butter</i>	12		

## PLATES

Croque Monsieur <i>Madrang French ham, Mornay sauce, sliced French country bread</i> add an egg for \$2	12	Duo of Duck Bowl <i>Rohan duck breast, confit leg, noodles, pork broth, pickled mushroom, 6-minute egg, scallion</i>	18
Brioche French Toast <i>whipped butter, bourbon maple syrup, powdered sugar</i>	12	Mr. Smith Burger <i>raclette cheese, caramelized onions, hand-cut frites</i>	18
Eggs Benedict <i>Madrang French ham, Hollandaise, choice of English muffin or house-made croissant</i>	12	Roast Wagyu Beef <i>house-made foie gras brioche, pickled red onions, black pepper &amp; horseradish aioli</i>	20
Country Omelette <i>mushrooms, spinach, chèvre, toast, dressed baby greens</i>	15	Steak Frites du Jour <i>pan-seared steak au poivre, hand-cut frites</i> add two eggs for \$4	MP
House-made Vegetable Burger <i>Swiss cheese, tomato, lettuce, hand-cut frites</i>	17		



## COCKTAILS

Mayan Empire <i>blanco tequila, lime juice, agave, sparkling wine</i>	8	Early Grey <i>Corgi earl grey gin, lemon, simple syrup</i>	9
Bellini <i>white peach</i>	8	Sabine's Screwdriver <i>vodka, blood orange juice, agave</i>	10
French Fashioned <i>rye whiskey, espresso, maple syrup, Angostura bitters</i>	9	Fountain of Youth <i>Aperol, grapefruit, sparkling wine, club soda</i>	10
La Création du Monde <i>El Dorado spiced rum, cream, espresso, NOLA coffee liqueur</i>	9	Raspberry Beret <i>vodka, espresso, raspberry liqueur, Kahlúa, simple syrup</i>	11

## CAFÉ

Espresso	3.5	French Vanilla Affogato	5
Americano	3.5	Valrhona Hot Chocolate <i>vanilla ice cream, chocolate shavings</i>	5
Teas <i>selection of fine teas</i>	3.5	Cappuccino	5

## CHARCUTERIE & FROMAGE PLATE DU JOUR 15

Prized as much as the fresh catch in Europe, our

## CAN TO TABLE

seafood selections are packed by hand and filled with the finest olive oil.

SARDINES IN OLIVE OIL <i>Beaujolais, Gamay, 2015</i>	10	11
MUSSELS ESCABECHE <i>Alvarinho, Vinho Verde, 2017</i>	12	11
YELLOWFIN TUNA & BONITO BELLY <i>Melon, Muscadet Sévère &amp; Maine, 2015</i>	22	11

Suggested Wine Pairing

Please alert your server to any food allergies.