

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 & 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 Sévre & Maine, 2015</i>	22	11

Suggested Wine Pairing

Please alert your server to any food allergies.