

# BRUNCH

## SOUPS & SALADS

French Onion Soup <i>Swiss cheese, croutons</i>	10	Jersey Heirloom Tomatoes <i>buffalo mozzarella, extra virgin olive oil</i>	13
Baby Gem Salad <i>goat cheese, candied walnuts, dried cherries, fines herbs buttermilk vinaigrette</i>	10	Chilled Gazpacho Soup <i>shrimp salad, horseradish, basil</i>	14

## SIDES

Bacon <i>Ozark Mountain Berkshire pork</i>	5	Esposito's Breakfast Sausage Links	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	Jidori Dippy Eggs <i>toast soldiers, cultured butter</i>	12
Escargots <i>garlic, parsley butter</i>	10/15 6 or 12	Quiche Du Jour <i>dressed baby greens</i>	12
Fruit du Jour <i>local honey, fromage blanc</i>	10	Hand Pies <i>leek &amp; mushroom</i>	14
Oysters du Jour <i>1/2 dozen</i>	MP		

## PLATES

Croque Monsieur <i>Madrage French ham, Mornay sauce, sliced French country bread</i> add an egg for \$2	12	Niçoise Salad <i>seared yellowfin tuna, olives, egg, anchovies, red wine vinaigrette</i>	18
Eggs Benedict <i>Madrage French ham, Hollandaise, choice of English muffin or house-made croissant</i>	12	Mr. Smith Burger <i>raclette cheese, caramelized onions, hand-cut frites</i>	18
Country Omelette <i>Swiss cheese, tomato, bacon, scallions</i>	15	Duo of Duck Bowl <i>Rohan duck breast, confit leg, noodles, pork broth, pickled mushroom, 6-minute egg, scallion</i>	18
French Toast <i>house-made foie gras brioche, salted butter, bourbon maple syrup</i>	16	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>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	10
MUSSELS ESCABECHE	12
YELLOWFIN TUNA & BONITO BELLY	22

Please alert your server to any food allergies.