

À VERT

# BRUNCH

## CHARCUTERIE

### CHICKEN LIVER MOUSSE

cornichon, demi baguette *12*

### FROMAGE ET VIANDE

chef's selection of meat & cheese *4 for 22*

### PATE DE CAMPAGNE

giardiniera, pugliese *14*

## AU PAIN

### RICOTTA

berries, bee pollen, local honey *12*

### AVOCADO

tomato, pickled onion, arugula *11*

### SMOKED SALMON

scallion cream cheese, caper, onion *13*

### CROISSANT

cinnamon sugar butter *6*

## MARCHE

### ARUGULA

strawberry, almond, poppy vin *13*

### BEET

chevre, hazelnut, herb yogurt *12*

### CHICORY

lardon, poached egg, mustard vin *12*

### MAISON

cucumber, tomato, mustard vin *10*

## LES SIDES

### TOULOUSE SAUSAGE *6*

### BACON *6*

### PEPPER BACON *8*

### FRIED POTATO *5*

### SEASONAL FRUIT *7*

### CREPES *12*

## FRUIT DE MER

### OYSTERS chartreuse mignonette *3.75 ea*

### SHRIMP yuzu cocktail *4.95 ea*

### CHATEAUX ROYALE oysters, shrimp, mussels *48/90*

### SALMON RILLETTA everything seeded cracker *13*

## HORS D'OEUVRES

### ESCARGOT ricard parsley butter *16*

### ONION SOUP gruyere gratin *12*

### STEAK TARTARE FRITES dry aged crema, mustard seed *18*

### QUEFS COCETTE baked egg, tomato, arugula, creme fraiche *15*

## SANDWICH

### CROQUE MONSIEUR jambon, swiss, mornay, dijon *15* add egg *+2*

### BURGER gruyere, caramelized onion, truffle aioli *16*

### CROISSANT pepper bacon, scrambled eggs, gruyere, aioli *14*

## BRUNCH PLATS

### OMELETTE gruyere, asparagus, smoked tomato, petit salad *13*

### AMERICANA eggs any style, potatoes, bacon, brioche *12*

### STEAK & EGGS petit hanger, eggs any style, potato, bernaïse *25*

### MUSSELS AUX FRITES saffron, citrus *19*

### SALMON fava foam, spring vegetables *25*

### CLASSIC BENEDICT jambon, english muffin, hollandaise *13*

### OEUF ROYALE smoked salmon, english muffin, hollandaise *16*

### DUCK & WAFFLES duck confit, belgian waffle, harissa honey *22*

### CRÈME BRÛLÉE FRENCH TOAST fraise, crème anglaise *14*

### QUICHE LORRAINE gruyere, caramelized onions, lardon *18*

EMILY GOEBEN, EXECUTIVE CHEF

\*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.