



Brunch



Bottomless Bubbles

(price per person, 2 hour limit)

Moët & Chandon Brut Imperial	\$75
Veuve Clicquot Rosé	\$150
Dom Pérignon	\$350

Fruits de Mer

Crevettes	\$24
OISHII SHRIMP, COCKTAIL SAUCE	
Demi Hôlard	\$31
1/2 MAINE LOBSTER, DIJONNAISE, COCKTAIL SAUCE	
Huitres*:	
<i>Daily Chef's Selection</i>	
6 PIECES	\$24
12 PIECES	\$48
Ceviche*	\$18
KAMPACHI, CELERY, RED ONION, JALAPENO, LIME	
Moules Escabeche	\$16
BLUE BAY MUSSELS, PIMENT ESPELETTE, MIREPOIX	
Coquilles Saint Jacques al Citronette*	\$18
TAYLOR BAY SCALLOP CRUDO, CITRONETTE, CHIVES	

Towers

Petite* (1-3 people)	\$88
1/2 MAINE LOBSTER, 1/2 DOZEN OYSTERS, 4 OISHII SHRIMP, SCALLOP AL CITRONETTE	
Grande* (4-6 people)	\$168
WHOLE MAINE LOBSTER, 1 DOZEN OYSTERS, MOULES ESCABECHE, 6 OISHII SHRIMP, SCALLOP AL CITRONETTE	

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 3% admin fee will be added to all checks to help supplement the cost of providing our employees' benefits. Please keep in mind that this is not a gratuity for our hardworking team members.




Osetra Caviar Service

1oz OSETRA CAVIAR,
POTATO BLINI,
CRÈME FRAÎCHE,
CHIVES, RED ONION,
CAPERS, CHOPPED EGG

\$168

Starters



Soupe à l'Oignon	\$14
COMTÉ, GRUYÈRE, SHERRY, PAIN DE MIE	
Tartare*	\$22
ROSEDA FARM NY STRIP, MOUTARDE, EGG YOLK, CHIVE, POTATO GAUFRETTE	
Butter Lettuce	\$15
SHALLOT VINAIGRETTE, FINES HERBES, BREAKFAST RADISH, BRIOCHE CROUTON	
Escargots	\$21
BURGUNDY SNAILS, VOL-A-VENT, GARLIC BUTTER, BEECH MUSHROOMS, PARSLEY, LEMON	
Pastry Basket	\$20
CHEF'S SELECTIONS DU JOUR (3PCS)	

Les Plates



Brunch Burger*	\$22
8oz DRY AGED ROSEDA FARM BEEF, ROMAINE, TOMATO, PICKLES, COMTÉ, GRUYÈRE	
FRIED EGG + \$2, BACON +\$4	
Croque Madame	\$18
JAMBON DE PARIS, GRUYERE, SAUCE MORNAY, FRIED EGG, BABY GREENS	
Jambon Beurre	\$18
BAGUETTE, BAYONNE HAM, ÉCHIRÉ BUTTER, DIJON, CORNICION	
Pain Perdue	\$18
APPLE COMPOTE, CARAMELIZED CONDENSED MILK, CRÈME CHANTILLY, WALNUTS	
Truite Amandine	\$32
FRESHWATER TROUT, HARICOTS VERTS, TOASTED ALMONDS, LEMON, DILL	
Steak & Eggs*	\$32
8oz BAVETTE, TWO FARM EGGS AS YOU LIKE, POMMES FRITES, BEARNAISE	
Le Clou Omelet	\$20
BEURRE ÉCHIRÉ, CRÈME FRAÎCHE, FINES HERBES, PETIT ARUGULA SALAD	
Eggs Benedict*	\$22
LOCAL HAM, POACHED EGGS, HOLLANDAISE	
Lobster Benedict*	\$51
LOBSTER, POACHED EGGS, SAUCE AMERICAINE	
Quiche Lorraine	\$18
PATÉ BRISEE, PARMESAN, GRUYERE, LARDON, BABY GREENS	

Brunch Cocktails

Le Dame en Rouge \$18
ACID ADJUSTED BLOOD
ORANGE, TONKA BEAN, BUBBLES

Archangel Fizz \$20
GIN, APEROL, LEMON, CUCUMBER,
MIRACLE FOAMER, SODA

Expat \$18
BOURBON, LIME, MINT, BITTERS

Sunflower \$18
GIN, ST. GERMAIN,
GRAND MARNIER, LEMON,
ABSINTHE

Breakfast Cup \$19
CHOICE OF SPIRIT, LIME,
CUCUMBER, WORCESTERSHIRE,
HOT SAUCE, SALT, PEPPER

Garnitures

BOWL OF MIXED BERRIES	\$18
FRITES	\$12
TURKEY BACON	\$9
CHICKEN SAUSAGE	\$9

22% gratuity will be included for all parties of 6 or more.