

prix fixe sunday brunch

~ premier plates ~

roasted crustacean bisque

lobster, crab & shrimp stock, a touch of cream, cognac

mixed field greens salad

pistachio beignet, seasonal vegetables,
lemon vinaigrette

white truffle caesar salad

fresh romaine & radicchio lettuces,
aged parmesan, anchovies, garlic croutons,
& white truffle caesar dressing

house cured gravlax

house cured salmon, red onion & caper relish,
brioche, crème fraiche

breakfast charcuterie

hand crafted breakfast meats & sausages,
traditional garnish

fried oysters

crumbled bacon, friséé, hollandaise

popovers

house cured bacon, arugula,
sherry vinaigrette

fromage

artisanal cheeses, crostinis, fruit garnish

crêpe

smoked mussels, asparagus, horseradish cream

~ entrées ~

eggs in cocotte

baked egg, asparagus, truffle, aged parmesan,
friséé, potato hash

chicken & biscuits

paneed chicken, cream biscuits, white pepper gravy

steak & egg

grilled new york strip steak, fried egg,
potato hash, red eye gravy (add \$5)

IPA barbecued shrimp

bbq shrimp, red pepper, pickled okra,
cheddar cheese grits

potato galette

pan fried potato galette, scallions,
house made scrapple, fried eggs

dutch baby

sweet breakfast pancake,
apricot preserves, vanilla custard

eggs benedict

house canadian bacon, poached eggs,
english muffin, hollandaise

red beans

house breakfast sausage, fried eggs, red beans & rice

alizée croque madame

fried egg, pork roll, harlach, pommes frites

\$4 house made sides:

scrapple

canadian bacon

breakfast sausage

potato hash

house bacon

~ dessert ~

selection of house made signature desserts

please help yourself to the dessert buffet

\$20 per guest

with endless mimosas & bloody marys for an additional

\$10