

JAZZ BRUNCH MENU
MUSIC BY LANCE HOUSTON QUARTET

LIBATIONS

APEROL SPRITZ \$14
APEROL, CAVA, SODA

EARLY VOYAGER \$14
PIERRE FERRAND COGNAC, COFFEE, MAPLE

PENICILLIN \$16
SCOTCH, GINGER, HONEY AND LEMON

FOR THE TABLE

FRESHLY BAKED MADELEINES \$6

ASSORTMENT OF VIENNOISERIE \$10

ON THE SWEETER SIDE

GREEK YOGURT PARFAIT \$9
GRANOLA, SEASONAL FRUIT GELÉE, BERRIES

CRÊPES \$12
SPICED APPLES, CALVADOS YOGURT, VERMONT HONEY

BELGIAN WAFFLES \$12
CANDIED HAZELNUTS, VANILLA CHANTILLY
MILK-CHOCOLATE

PAIN PERDU \$13
BRIOCHE FRENCH TOAST, CARAMELIZED BANANAS
MALTED MILK BUTTER, VANILLA CHANTILLY

**CHARCUTERIE
GILLES VÉROT**

DÉGUSTATION DE CHARCUTERIE
CHEF'S SELECTION OF PÂTÉS, TERRINES, SLICED MEATS
SERVED WITH HORS D'OEUVRES, PICKLES & MUSTARD

SMALL BOARD \$32 • LARGE BOARD \$50

APPETIZERS

***OYSTERS**
EAST COAST OYSTERS "DU JOUR"
SERVED WITH RED WINE MIGNONETTE
COCKTAIL SAUCE
½ DOZ \$19 / 1 DOZ \$38

WARD'S BERRY FARM SQUASH SOUP \$12
SPICED WILD RICE, COCONUT, LOCAL CRANBERRIES

SALADE DU MARCHÉ \$12
MIXED GREENS, MARKET VEGETABLE CRUDITÉS
WHITE BALSAMIC VINAIGRETTE

SALADE PROVENÇAL \$15
BABY GEM, SHAVED PARMESAN, SOURDOUGH CROUTON
HERB ANCHOVY VINAIGRETTE

FARM EGGS

***CRISPY DUCK EGG \$12**
DUCK PROSCIUTTO, WATERCRESS
WINTER SQUASH, RACLETTE CHEESE

***STONE GROUND POLENTA \$19**
WILD MUSHROOMS, SWISS CHARD, CODDLED EGGS
PARMIGIANO REGGIANO
ADD LOBSTER \$12

***DB SMOKED SALMON \$21**
FRENCH STYLE SCRAMBLED EGGS, CHIVES, BRIOCHE
ADD WILD PADDLEFISH CAVIAR \$15

***ŒUF EN COCOTTE FLORENTINE \$18**
SLOW BAKED EGGS, SPINACH, SAUCE MORNAV

***ŒUF EN MEURETTE \$19**
RED WINE POACHED EGGS, BACON LARDON
HEN OF THE WOODS MUSHROOMS

***CORNERED SHORT RIB HASH \$26**
BRAISED SHORT RIB, POACHED EGGS
SWEET POTATO, SAUCE BORDELAISE

ADDITIONS \$9

BACON
PORK SAUSAGE
PARISIAN HAM

MAIN COURSES

HOUSEMADE PUMPKIN CAVATELLI \$17 / \$25
KALE, CHESTNUT, SAGE, BROWN BUTTER
PECORINO ROMANO

***MAINE MOULES \$25**
STEAMED MUSSELS, WHITE WINE
LEEK, CELERY, PARSLEY, CRÈME FRAÎCHE

LEMON SOLE MEUNIÈRE \$31
CAULIFLOWER, LEMON, CAPERS, MARCONA ALMOND, BROWN BUTTER

BOUDIN BLANC \$26
WHITE PORK SAUSAGE, TRUFFLED POTATO PURÉE

***STEAK FRITES \$29**
NIMAN RANCH HANGER STEAK, FRENCH FRIES, SAUCE BÉARNAISE

***THE CLASSIC BURGER \$17**
CHEDDAR, TOMATO, LETTUCE, ONIONS

CROQUE MONSIEUR OU MADAME \$17
WARM HOUSEMADE HAM, GRUYÈRE CHEESE
BÉCHAMEL, TOASTED WHITE BREAD
MADAME TOPPED WITH FRIED FARM EGG \$18

CHEF DE CUISINE – AARON CHAMBERS
PASTRY CHEF – ROBERT DIFFER

*ITEMS MAY BE SERVED RAW, UNDERCOOKED, OR COOKED TO YOUR SPECIFICATION. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORN ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.