

BRUNCH AT HOTEL GRIFFOU

Appetizers and Salads

Skillet of fresh baked Sticky Buns

Shrimp & Grits with Merguez Sausage

Lobster Thermidor Fondue

Duck Confit

Mixed Greens with Goat Cheese and Fried Shallots

Smoked Chicken and Arugula Salad with Cranberry Vinaigrette, Pears, and Walnuts

Soup of the Day

Sandwiches:

Griffou Burger (supplement fried egg for \$1.50)

Croque Monsieur with Pommes Frites

Smoked Salmon Bagel with Olive Cream Cheese (caper, hardboiled egg, cornichon, red onion)

Egg Dishes:

Eggs Benedict with Pancetta and Hollandaise

Oeufs en Cocotte

Dry Aged Strip Loin w/ Sunny Side Up Egg & Roesti Potato

Two Eggs Any Style with Bacon or Sausage, and Hash Browns

Omelette with Gruyere or Fontina and Hash Browns

From the Griddle:

Buttermilk Pancakes with Maple Syrup or Bananas Foster

Pain Perdu with Frangelica whipped cream, candied almonds

Potato Pancakes with red onion marmalade and crème fraiche and fresh apple sauce

HOTEL GRIFFOU BRUNCH COCKTAILS

\$14

Mary's

Kitchen Sink Bloody Mary

Great Dane Mary

Smoke & Fire Mary

Bloodless Mary Martini

Champagne Cocktails

Bellini

Death in the Afternoon

Trophy Wife

Griffou French 75

Classics

Ramos Fizz

Orange Marmalade & Lillet Martini

Navy Grog

Pear & Rosemary Harvest Cocktail

Salty Dog

Classic

Orange Marmalade & Lillet Martini

Writer's Block Tonic

Griffou Harvest Cocktail

Ramos Fizz

Corpse Reviver #2