



## BRUNCH MENU

### TO START

Le Panier Basket, *Croissant, Pain au Chocolat, Pain aux Raisins, Banana Bread, Homemade Jam* MP  
 Oysters, *Red Wine Vinegar & Shallots* (gf) ..... MP  
 Charcuterie, *Fig Jam, Country Bread & Cornichons* ..... \$18

### SWEET

Açai Parfait, *Homemade Granola, Red Fruits & Smoked Pecans* (v)..... \$14  
 Pancakes, *Banana, Spicy Walnuts & Maple Syrup* (v) ..... \$16

### EGGS

La Cocotte, *Spinach, Eggs & Tomato Confit & Toasted Bread* (v) ..... \$17  
 Benedict, *Poached Eggs, Bayonne Ham, Hollandaise Sauce & Potato Galette* ..... \$18  
 La Cassolette, *Chorizo served with Yucca Fries and Eggs*..... \$18

### SALAD

Caesar Salad, *Poached Eggs, Brioche Toast, Parmesan & Anchovy Dressing* ..... \$16  
 Shrimp Salad, *Mango, Arugula, Yucca Chips & Ginger Dressing* (gf) ..... \$17  
 Dill Cured Salmon, *Blinis and Cucumber Salad* ..... \$18

### PLATE

Cheeseburger, *Crunchy Fingerlings Potatoes & Cognac Sauce* ..... \$19  
 Brigitte Waffles, *Butterfield Hen & Chili Maple Syrup*..... \$19  
 Grass Fed Steak, *Served with Crunchy Fingerling Potatoes* (\$4 add egg) ..... \$22

### SIDE ..... 1 for \$ 7 / 3 for \$19

Crunchy Fingerlings Potatoes (v)	Chorizo
Sautéed Spinach (gf/vg)	Polenta Fries (gf)
Slab Bacon	Potato Galette (v)

v= Veggie; vg =Vegan; gf= Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.