

## APPETIZERS

Baby Arugula, Shaved Parmigiano Reggiano, Lemon Fennel Vinaigrette 8 🍃

Bacon Wrapped Cabrales Stuffed Dates 10

Caramelized Onion Soup, Gruyere and Green Onion Crostini 9 🍃

**Chef's Selection of Three Charcuterie Items, Bread, Cornichons, Apricot Dijon 29**

**Chef's Selection of Three Artisan Cheeses, Bread, Fig Jam 28 🍃**

## BRUNCH

Shredded Beef Brisket, Yukon Gold Potato Hash, Two Fried Eggs, Harissa 15

Candied Orange and Ricotta Stuffed Brioche, Amaretto Honey and Toasted Almonds 13 🍃

Poached Eggs, Wild Mushrooms and Toasted Brioche, Truffled Porcini Hollandaise 14 🍃

Roasted Butternut Squash Pancakes, Cranberry Ginger Maple Compote, Salted Pecan Butter 14 🍃

Tortilla Espanola - Baked Omelette of Spanish Chorizo, Potato, Onion and Garlic,  
Smoked Paprika Tomato Aioli, Arugula and Spiced Bread Crumbs 13

Croque Monsieur - Toasted Prosciutto Cotto and Fontina Sandwich, Mornay Sauce  
Served with Arugula Salad or Pommes Frites 14 / 16 Croque Madame

Roasted Beet Salad, Maple Dijon Dressing, Watercress,  
Shaved Carrot, Caramelized Walnuts, Aged Goat Cheese 11 🍃

Baked Eggs Florentine - Two Eggs Baked Over Creamy Polenta,  
Broccoli Rabe and Roasted Tomatoes, Crème Fraîche and Basil 14 🍃

Chicken Milanese, Garlic Basil Aioli and Slow Roasted Tomato on Foccacia  
Served with Arugula Salad or Pommes Frites 15

Smoked Salmon Tartine - Catsmo Gold Smoked Salmon, Green Onion Mascarpone,  
Watercress, Crisp Shallot and Horseradish Crème Fraîche on Pain de Seigle Toast  
Served with Arugula Salad or Pommes Frites 16

8oz. Beef Burger, Bacon Ketchup and House Pickles, Whipped Brie  
Served with Arugula Salad or Pommes Frites 15

### SIDE DISHES

- Plain Croissant 5
- Almond or Chocolate Croissant 6
- Pommes Frites 5
- Two Eggs Any Style 7
- Applewood Smoked Bacon 6
- Breakfast Sausage 6
- Old Chatham Yogurt, Honey and Mint 7
- Citrus Macerated Berries 7

### BRUNCH SPECIALS

**SATURDAY and SUNDAY (11am-3pm)**

Any Brunch Selection  
with Bloody Mary, Mimosa or Bellini  
19.95

 Vegetarian

Please let your server know of  
any allergies prior to ordering

\$25 Corkage Fee Per Bottle  
20% Gratuity added for parties of 5 or more  
Entree Minimum for Terrace Seating