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# brunch menu

## entrées \$12

**Heirloom tomato salad w/** tomato consommé dressing, lemon curd, pickled strawberry, compressed cucumber, grey owl cheese

or

**Asparagus soup w/** morel mushrooms, asparagus ribbons, parmesan

or

**King crab salad w/** avocado mousse, orange tuile, vanilla foam, compressed cucumbers

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## plates principaux \$18

**Frittata w/** wild mushrooms, smoked bacon, grey owl cheese, dehydrated tomato

or

**Brioche French toast w/** duck confit, black berry compote, maple syrup foam

or

**Steak and Egg w/** bernaise, roast heirloom tomato, asparagus

or

**Avocado and wild mushroom on toast w/** morel mushroom, bechamel, asparagus, parmesan snow

or

choose from one of our **eggs benedict:**

**house smoked bacon / butter poached lobster / duck confit** □

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## dessert \$11

**Chocolate tarte w/** chocolate mousse dome, dark chocolate glaze, cocoa nib tuile

or

**Crème brûlée dome w/** almond parfait, amaretto foam, candied orange

**Enjoy a 3 Course brunch w/ mimosa for \$38**

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sides		beverages	
smoked bacon	\$4	espresso	\$3
artisanal sausage	\$4	cappuccino	\$4
fruit bowl	\$6	café au lait	\$5
home fries	\$4	"Sur-Lie" ceasar	\$9
extra egg	\$2	premium orange juice	\$5
green salad	\$7	mimosa	\$8

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**Two eggs your way w/ choice of bacon or sausage and homefries \$12**

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