

brunch menu

entrées

Heirloom tomato salad 16

tomato consommé dressing + lemon curd + pickled strawberries + grey owl cheese

Granola and berries 12

greek yogurt + mixed nuts + honey

Beef tartare 16

egg yolk gel + pickled heirloom carrot + black garlic

Beef-strawberry soup 14

chilled beet and buttermilk + strawberry foam
cucumber + dill oil + feta

Organic green salad 14

Acorn creek farm greens + herbs + berry vinaigrette
granny smith apple + watermelon raddish

Crab cakes 12

queen crab + avocado mousse
sauce tomat + pork belly

sides

smoked bacon 4

artisanal sausage 4

fruit bowl 6

lemon-thyme home fries 4

extra egg 2

organic green salad 7

beverages

espresso 3

cappuccino 4

café au lait 5

"Sur-Lie" ceasar 9

premium orange juice 5

classic mimosa 8

3 course tasting menu 38

w/ mimosa

plats principaux

Eggs benedict 16

pork belly w/ arugula + tomato + Swiss cheese
butter poached lobster w/ asparagus
wild mushroom w/ avocado mousse + heirloom tomato

Frittata 16

wild mushrooms + asparagus + grey owl cheese

Bistro breakfast burger 17

house chuck + Swiss cheese + pork belly + fried egg

Two egg breakfast 12

two eggs your way w/ choice of: bacon, sausage or tomato
lemon-thyme homefries + toast

Crispy french toast 16

brioche bread + black berry compote + maple syrup foam
fresh blueberries + calvados maple syrup

add: duck confit 4

Steak and eggs 18

5oz striploin + béarnaise + lemon-thyme homefries + asparagus

Avocado and mushroom toast 16

wild mushroom + poached eggs + avocado mousse + friséé
parmesan + asparagus