



BRUNCH MENU

Vichyssoise, a potato & leek soup served chilled or warm, crème fraiche, scallions cup 5 / bowl 9

Soup du jour

Watercress & watermelon radish salad, black walnut, pickled strawberries
Charred brie, sour black pepper honey 14

Omelette du Jour 14

Wild boar ragout over creamy polenta, poached eggs, shaved Grana Padano 17

Milk braised pork belly eggs benedict, heirloom tomato, arugula, scallion
House made biscuits, poached eggs, hollandaise 16

Chocolate croissant French toast, honey cinnamon mousse, fresh berries 14

Florentine frittata, spinach, heirloom tomato, herbs, green onion, goat cheese, hollandaise 13

Brioche grilled cheese, duck confit, aged cheddar, gruyere, heirloom tomato, arugula 13

Buttermilk fried chicken over homemade biscuits & gravy 14

Hueveos & Bravas, confit fried potatoes, sweet peas, roasted summer squash
Paprika and tomato cream, poached eggs 15

8oz Angus Burger du Jour, house cut frites 16

Eggs Benedict du jour MP

SIDES

French fries - Potatoes Lyonnaise - Biscuits & Jam - Herb Gougeres
Bacon - maple sausage