

Brunch

Sat & Sun, 7am - 3pm

Assorted Viennoiserie Trio □	14	Eggs Any Way Breakfast Plate C*	20
<i>Butter ea. 5 / Chocolate ea. 5 / Cherry Yogurt ea. 5</i>		Potatoes, Mixed Greens, Sausage or Bacon	
Grapefruit Brûlée C*	12	Eggs Benedict*	27
Texas Star Grapefruit, Demerara Sugar		Country Ham, Swiss Chard, Scallion Biscuit, Honey Mustard Hollandaise	
Yogurt Parfait C □	14	Beef Short Rib and Egg C	34
Granola, Mango, Cara Cara Orange, Strawberry		Pommes Anna, Sautéed Mushrooms, Chimichurri	
Pastrami-Cured Salmon ◇	23	Shrimp and Grits C ◇	27
Crème Fraîche, Rye Toast, Capers		Charred Tomatoes, Piperade, Parmesan	
Cheese & Charcuterie Plate	31	Pancakes □	20
Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast		Citrus Butter, Maple Syrup	
Caesar Salad ◇	19	Cinnamon Buns □	13
Parmesan, Boquerones, Sourdough		Brown Butter Frosting	
<i>Chicken+8 / Shrimp+12 / Salmon+15</i>			
Tarte Flambée	16	SIDES	
Bacon, Onion, Fromage Blanc		Mixed Greens * C	6
Breakfast Sandwich	19	Bacon C	7
Bacon, Egg, Gruyère, Lettuce, Tomato		Sausage C	7
Wagyu Burger*	26	House Potatoes □ C	7
Frisée, Tomato, Parmesan, Dijon Mustard, Brioche		Sautéed Spinach * C	7
Quiche □	21	Scallion Biscuits □	7
Crème Fraîche, Potato, Leek, Spinach		White, Wheat or English Muffin □	2.5
Omelette □ C*	21	SELECTION OF JUICES	
Gruyère, Chive, Potatoes, Mixed Greens		Green	8
<i>Ham+2 / Bacon+2 / Sausage+2</i>		Orange	8
<i>Bell Peppers+1.5 / Mushrooms+1.5 / Spinach+1.5</i>		Ruby Red Grapefruit	8

□ VEGETARIAN * VEGAN
◇ PESCATARIAN C GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.