

a'Bouzy

SAT & SUN

BRUNCH

10AM-3PM

FRESHLY BAKED

Baked Brie

Marin tripple cream brie, seasonal farmers' market jam, crispy French bread 25

Morning Pastries

Mixed fresh-baked house pastries, jams, and butter 16

FROM THE GARDEN

Chopped Kale & Parsley Salad

Organic kale, parsley, Parmesan cheese, lime vinaigrette, currants, pickled red onion 12

Crispy Jumbo Artichoke Hearts

Artichoke hearts, lemon, roasted garlic, arugula, Parmesan cheese 14

Bouzy Greens Salad

Mesclun baby greens, Maytag blue cheese, onion, candied pecans, Champagne vinaigrette, wildflower honey 13

Burrata & Heirloom Tomato Salad

Imported Italian Burrata cheese, arugula, red onion, 25 yr aged balsamic, basil oil, dried cherries 14

FROM THE LAND

Mini Kolaches

Smoked pork & beef sausage, puff pastry, mild jalapeno mustard 12

*Beef Carpaccio

Prime Ribeye, arugula, chimichurri, Parmesan cheese 22

Pommes Frites

Idaho russet potatoes, duck fat, daily aioli (add truffle & Parmesan \$3) 6

Starters



Fresh Market Raw Bar & Caviar

1.1 ounces Savor

Kaluga Huso

Hybrid Sturgeon

Caviar \$69

Dom Pérignon

PASSPORT TO FRANCE

Deviled Eggs

Cage-free eggs, chipotle-infused, brown sugar-glazed bacon lardons, mustard sauce, chive, and pickled celery 11

Moules & Frites

Steamed P.E.I. mussels, white wine, butter, basil, lemon, pommes frites 24

French Onion Soup

Beef stock, sweet onion, gruyere, sliced baguette 9

Ask us about Private Events & our new Veuve Clicquot Experience!

FROM THE SEA

Baked Oysters

Gulf oysters, bacon, tomato, onion, pesto, Parmesan, rock salt 20

*Hamachi Crudo

Japanese hamachi, lime, red onion, crispy garlic, shared cucumber, serano chile 22

*Salmon & Ahi Tuna Tartare

Salmon, tuna, red onion, ponzu, seaweed, spicy aioli 22

Gulf Shrimp Ceviche

Gulf shrimp, lime, cilantro, pineapple, tortilla chips 14

Lump & Colossal

Crab Artichoke Dip

Gulf blue crab, Parmesan, cream, artichoke hearts, crispy sourdough bread 25

Crispy Sesame Salmon Fingers

Sesame crusted salmon, ginger soy dipping sauce 18

Cajun Popcorn Shrimp

Cajun-spiced Gulf Shrimp, spicy cocktail sauce, and Valentina aioli 17

Seared Gulf Shrimp

Gulf Shrimp, herbed butter, tomato, garlic, basil, bread 18

Mimosas by the bottle or glass!



Veuve Clicquot "Yellow Label" Brut - 69

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Brunch Classics

French Omelette & Burrata Caprese Salad	24
<i>Soft scrambled omelette w/smoked trout roe butter, heirloom tomato, burrata cheese, basil, safron rouille bread</i>	
French Toast	14
<i>Artisan brioche bread, strawberries, butter, cinnamon, maple syrup</i>	
*Corned Beef Brisket Hash	25
<i>Crispy corned beef brisket, onion, pickled jalapeno, potato, sunny-side-up eggs</i>	
*Avocado Toast & Eggs	18
<i>Crushed avocado, tomato, onion, cilantro, lime, arugula, whole grain bread, two eggs sunny side up</i>	
*Eggs Benedict	22
<i>Canadian bacon, poached eggs, hollandaise, and brunch potato (Sub smoked salmon \$29)</i>	
*Ratatouille & Eggs	22
<i>Oven Roasted squash, eggplant, tomatoes, fresh herbs, two poached eggs, safron rouille French bread</i>	
*Mama Jose's Meatloaf & Eggs	25
<i>House-made meatloaf, tangy tomato sauce, two eggs your way, potato hash</i>	
Blackened Shrimp & Cheesy Grits	22
<i>blackened Gulf shrimp, cheesy yellow grits, Cajun butter, scallions</i>	
Grand Slam	22
<i>*Two eggs your way, house-cured bacon, toast, stone-ground corn grits, brunch potato</i>	
Blackened Shrimp Tacos	22
<i>Blackened Gulf shrimp, pico de gallo, cheddar cheese, scrambled egg, ranch, charro beans, flour tortilla</i>	
*Bagels & Smoked Salmon	26
<i>House-cured smoked salmon, herbed cream cheese, dill, red onion, capers, arugula, side cucumber & red onion salad</i>	
Chupa's Beef Fajita Breakfast Quesadilla	24
<i>Chupa's marinated beef fajita, farm eggs, cheddar cheese, pico de gallo, guacamole, sour cream, charro beans</i>	

Entrées

Traditional Cobb Salad	22
<i>Chopped Romaine lettuce, chilled herbed chicken, tomato, red onion, crispy bacon, blue cheese, ranch</i>	
*Stuffed Wild Alaskan Salmon	28
<i>Grilled Alaskan salmon stuffed w/ crab, shrimp, and brie, Parmesan shrimp risotto, charred tomato dill butter</i>	
*Croque Madame	24
<i>Buttered brioche, Jambon de Paris, sunny side up egg, béchamel, side mixed green salad</i>	
Seafood Pot Pie	32
<i>Creamy seafood roux, shrimp, crawfish, redfish, puffed pastry, mixed green salad, French bread</i>	
*Flat Iron Steak Salad	24
<i>Seared steak, blue cheese dressing, tomato, and potato, red onion, mushrooms, blue cheese crumbles</i>	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*