

# 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

#### Grilled Savoy Cabbage

Charred Savoy cabbage, lemon vinaigrette, shaved parmesan 10

### 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, sunny egg, daily aioli (add truffle \$3) 6

## Starters



### Fresh Market Raw Bar & Caviar

Seafood Platter,  
mixed raw & cooked.  
(feeds 3-4) MKT

## Dom Pérignon

### PASSPORT TO FRANCE

#### Deviled Eggs

Cage-free eggs, chipotle-infused, brown sugar-glazed bacon lardons, mustard sauce, chive, and pickled celery 13

#### Moules & Frites

Steamed P.E.I. mussels, white wine, butter, basil, lemon, pommes frites 17

#### 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, shaved 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

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## Brunch Classics

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<b>French Omelette &amp; Burrata Caprese Salad</b>	24
<i>Soft scrambled omelette w/smoked trout roe butter, heirloom tomato, burrata cheese, basil, safron rouille bread</i>	
<b>French Toast</b>	14
<i>Artisan brioche bread, strawberries, butter, cinnamon, maple syrup</i>	
<b>Corned Beef Brisket Hash</b>	24
<i>Crispy corned beef brisket, onion, pickled jalapeno, potato, sunny-side-up eggs</i>	
<b>Avocado Toast &amp; Eggs</b>	18
<i>Crushed avocado, tomato, onion, cilantro, lime, arugula, whole grain bread, two eggs sunny side up</i>	
<b>*Eggs Benedict</b>	20
<i>Canadian bacon, poached eggs, hollandaise, and brunch potato (Sub smoked salmon \$28)</i>	
<b>Ratatouille &amp; Eggs</b>	22
<i>Oven Roasted squash, eggplant, tomatoes, fresh herbs, two poached eggs, safron rouille French Bread</i>	
<b>Mama Jose's Meatloaf &amp; Eggs</b>	25
<i>House-made meatloaf, tangy tomato sauce, two eggs your way, potato hash</i>	
<b>Blackened Shrimp &amp; Cheesy Grits</b>	22
<i>blackened Gulf shrimp, cheesy yellow grits, Cajun butter, scallions</i>	
<b>Grand Slam</b>	22
<i>*Two eggs your way, house-cured bacon, toast, stone-ground corn grits, brunch potato</i>	
<b>Blackened Shrimp Tacos</b>	22
<i>Blackened Gulf shrimp, pico de gallo, cheddar cheese, scrambled egg, ranch, charro beans, flour tortilla</i>	
<b>Bagels &amp; Salmon Gravlax</b>	26
<i>House-cured salmon, herbed cream cheese, dill, red onion, capers, arugula, side salad</i>	
<b>Chupa's Beef Fajita Breakfast Quesadilla</b>	24
<i>Chupa's marinated beef fajita, farm eggs, cheddar cheese, pico de gallo, guacamole, sour cream, charro beans</i>	

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## Entrées

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<b>Traditional Cobb Salad</b>	25
<i>Chopped Romaine lettuce, chilled herbed chicken, tomato, avocado, red onion, crispy bacon, blue cheese, cilantro ranch</i>	
<b>Stuffed Wild Alaskan Salmon</b>	28
<i>Grilled Alaskan salmon stuffed w/ crab, shrimp, and brie, Parmesan shrimp risotto, charred tomato dill butter</i>	
<b>Croque Madame</b>	24
<i>Buttered brioche, Jambon de Paris, sunny side up egg, béchamel, side mixed green salad</i>	
<b>Seafood Pot Pie</b>	32
<i>Creamy seafood roux, shrimp, crawfish, redfish, puffed pastry, mixed green salad, French bread</i>	
<b>Flat Iron Steak Salad</b>	24
<i>Seared steak, blue cheese dressing, tomato, and potato, red onion, mushrooms, blue cheese crumbles</i>	

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