# Marseille

## BRUNCH BASKET
*muffins, scones, croissants, turnovers, butter & jam* 14.

## HORS D'OEUVRE

**Fresh Berries**
*yogurt & granola* 14.

**Soupe a l'Oignon**
*cave aged gruyere, crostini* 17.

**Fava Bean Hummus**
*chickpea panisse, za'atar, red pepper coulis* 16.

**Escargots en Persillade**
*baguette crostini* 18.

**Jumbo Asparagus**
*sous vide egg, beech mushrooms, mustard vinaigrette* 19.

**Huîtres**
*1/2 dozen east coast oysters* 22.

## CHAMPAGNE COCKTAILS
**$13 EACH**

CLASSIC MIMOSA
with fresh squeezed orange juice

BLOOD ORANGE MIMOSA

PASSION MIMOSA

POMEGRANATE MIMOSA

BELLINI

## BOTTOMLESS $25
90 minutes max with purchase of entree, available 10 am - 3 pm

## EYE OPENERS

RUBY RED SUNRISE 13.
absolut ruby red vodka, orange & grapefruit juice

MOROCCAN BLOODY 13.
absolut peppar vodka, cumin, fennel, cardamom, harissa

## Brunch Specialties

**Spinach & Goat Cheese Omelette** *potatoes, petite salade, toast* ..... 22.

**Lorraine Omelette**
*gruyere, bacon, fine herbes, potatoes, petite salade, toast* ..... 23.

**Avocado Toast*** *toasted sourdough, poached eggs, pico de gallo, radish, potatoes, petite salade* ..... 22.

**Eggs Benedict*** *canadian bacon or smoked salmon, english muffin, potatoes, petite salade* ..... 24.

**Shakshuka***
*eggs baked in moroccan tomato sauce, toasted sourdough* ..... 23.

**Creole Shrimp***
*creamy polenta, sunny side up egg, bacon, spicy lobster bisque* ..... 28.

**Brunch Bowl*** *farro, shredded kale, feta cheese, soft boiled egg, basil pesto, avocado* ..... 23.

**Pain Perdu** *brioche french toast, berry compote, maple syrup* ..... 17.

**Malted Waffle**
*whipped cinnamon - mascarpone, fresh berries, maple syrup, powdered sugar* ..... 18.

## Plats Principaux

**Croque Madame*** *griddled bistro ham & gruyere on brioche topped with mornay & a sunnyside up egg, provençale chips* ..... 24.

**Steak Tartare Frites***
*dijon, capers, shallots, cornichons, bottarga, raw quail egg, grilled sourdough* ..... 26.

**Grilled Chicken Salad** *vegetable spaghetti salad, celeriac remoulade, mixed greens, cherry tomatoes, mustard vinaigrette, toasted almonds* ..... 24.

**Salade Niçoise***
*grilled ahi tuna, tomatoes, cucumbers, haricots vert, potatoes, egg* ..... 28.

**Crab Salad** *asparagus, shaved fennel, grapefruit, marinated tomatoes, chives, saffron-grapefruit vinaigrette* ..... 32.

**Roast Turkey Baguette**
*bacon, arugula, sundried tomato aioli, petite salade* ..... 23.

**Steak au Soleil***
*8oz. grass=fed beef, 2 sunnyside up eggs, béarnaise sauce, home fries* ..... 36.

**Burger Américain***
*sharp cheddar, lettuce, tomato, onion, pickles, pommes frites* ..... 28.

**Executive Chef Xavier Monge**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness