

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 16.

FAVA BEAN HUMMUS
chickpea panisse, za'atar,
red pepper coulis 16.

ESCARGOTS EN PERSILLADE
baguette crostini 18.

HARICOTS VERT SALADE
crumbled goat cheese, fine
herbs, dijon vinaigrette 18.

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.

LUMP 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. angus beef, 2 sunnyside up eggs, béarnaise sauce, home fries 36.

BURGER AMÉRICAIN*
sharp cheddar, lettuce, tomato, onion, pickles, pommes frites 26.

Executive Chef Xavier Monge

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