

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 18.

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

ESCARGOTS EN PERSILLADE
baguette crostini 18.

FRISÉE AUX LARDONS
sous vide egg, maple bacon,
dijon vinaigrette, croutons 21.

HUÎTRES
1/2 dozen east coast oysters 24.

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 24.

AVOCADO TOAST* toasted sourdough, poached eggs,
pico de gallo, radish, potatoes, petite salade 22.

BRUNCH BOWL* farro, shredded kale, feta cheese, soft boiled egg,
basil pesto, avocado 24.

EGGS BENEDICT* canadian bacon or smoked salmon,
english muffin, potatoes, petite salade 26.

PAIN PERDU brioche french toast, berry compote, maple syrup 18.

SHAKSHUKA*
eggs baked in moroccan tomato sauce, toasted sourdough 24.

CREOLE SHRIMP*
creamy polenta, sunny side up egg, bacon, spicy lobster bisque 28.

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 28.

GRILLED CHICKEN SALAD vegetable spaghetti salad, celeriac remoulade,
mixed greens, cherry tomatoes, mustard vinaigrette, toasted almonds 26.

SALADE NIÇOISE*
grilled ahi tuna, tomatoes, cucumbers, haricots vert, potatoes, egg 30.

CRAB SALAD asparagus, shaved fennel, grapefruit,
marinated tomatoes, chives, saffron-grapefruit vinaigrette 32.

ROAST TURKEY BAGUETTE
bacon, arugula, sundried tomato aioli, petite salade 24.

STEAK AU SOLEIL*
8oz. grass fed bavette, 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

Wine by the Glass

WHITE

COSTIÈRES DE NÎMES,
"Les Galets Dorés,"
Château Mourgues du Grès,
Rhône 2025 15. / 56.

PINOT BLANC,
"Les Princes Abbés,"
Domaines Schlumberger,
Alsace 2024 16. / 60.

SEMI-DRY RIESLING,
Hermann J. Wiemer Vineyard,
Finger Lakes, New York 2024 17. / 64.

SAUVIGNON BLANC,
Pouilly-Fumé, "La Rambarde,"
Domaine Landrat-Guyollet,
Loire 2023 19. / 72.

CHARDONNAY, Carpe Diem,
Mendocino County, California 2023 20. / 76.

CHABLIS, Jean Blanvillain,
Burgundy 2024 24. / 92.

SPARKLING

CRÉMANT D'ALSACE,
Brut Réserve, Pierre Sparr N.V. 16. / 60.

CAVA, Brut Rosé,
Naveran, Penedès, Spain 2022 18. / 68.

CHAMPAGNE TAITTINGER, "PRESTIGE,"
Brut, Reims, Champagne N.V. 32. / 98.

ROSÉ

CÔTES DE PROVENCE,
"Les Commandeurs,"
Peyrassol 2025 18. / 68.

RED

CÔTES DU RHÔNE,
"Bel Air," Edmond Latour 2024 15. / 56.

LUBERON,
Chateau la Canorgue, Provence 2023 16. / 60.

MOULIN DU CHATEAU LA LAGUNE,
Haut-Médoc, Bordeaux 2017 18. / 68.

RIOJA RESERVA "MALPASTOR"
La Carbonera, Spain 2020 19. / 72.

PINOT NOIR,
Clos de la Tech,
Santa Cruz Mountains, California 2019 19. / 72.

CABERNET SAUVIGNON,
Mullan Road Cellars,
Columbia Valley, Washington 2022 20. / 76.

PINOT NOIR,
Santenay, Bachey-Legros et Fils,
Burgundy 2024 26. / 98.

Elixirs

BKE KOMBUCHA 12OZ CAN 10.
Citrus, Coriander, Ginger
NATURE'S PROBIOTIC, LIGHTLY CAFFEINATED

PURPLE SPA SPRITZER 12.
Organic Butterfly Pea, Lemon,
Ginger Beer, Thyme
AIDS SKIN & HAIR HEALTH,
BALANCED SWEET-SOUR RATIO

Non Alcoholic

ELDERFLOWER SPRITZER
Soda, Lemon 9.

PASSION MULE
Passionfruit, Tahitian Vanilla,
Fever Tree Ginger Beer 12.

ST AGRESTIS
The Phony Negroni 7oz BOTTLE 12.

Cocktails Maison

LILLET SPRITZ
Lillet Rosé, Sparkling Wine, Orange, Mint 16.

G & T FRANÇAIS
Farmer's Organic Gin,
Fontbonne Herbal Élixir, Citrus, Botanicals,
Fever Tree Mediterranean Tonic 17.

LE PAMPLEMOUSSE
Absolut Grapefruit, Aperol, Lemon,
Peychaud's Bitters, Thyme 18.

BRIGITTE BARDOT
Chipotle infused Blanco Tequila,
Passionfruit, Tahitian Vanilla, Citrus,
Black Lava Salted Rim 19.

SMOKEY PALOMA
400 Conejos Mezcal, Lime,
Grapefruit Soda, Pink Himalayan Salt 18.

CHERRY MANHATTAN
Sazerac Rye, Dolin Vermouth Rouge,
Cherry, Bitters 19.

AUTOROUTE ESPRESSO MARTINI
Vanilla Vodka, Lucano Caffè,
Tiger Stripe Espresso, Saline 19.

PROVENÇAL SANGRIA
Rosé Wine, Croft Pink Port,
Citrus & Berries 14.

Pastis Service

PERNOD 12. RICARD 12.

HENRI BARDOUIN 14.
with Mint, Pomegranate or Almond Syrup add \$1

Bière

Kronenbourg '1664' Lager 5% bottle 10.

Threes 'Vliet' Pilsner 5% can 11.

Reissdorf Kölsch 4.8% bottle 11.

Sloop 'Juice Bomb' IPA 6.5% can 10.

Orval Tripel Trappist Ale 6.2% bottle 19.

Founders 'Robust' Porter 6.5% bottle 10.

Aval Cider Rosé 6% can 11.

Clausthaler N/A 0.5% bottle 9.

Athletic Brewing Run Wild IPA N/A 0.4% can 10.

Athletic Brewing Wheat Grapefruit Paloma
N/A 0.5% can 10.

To view the full selection of our award winning
wine cellar, please ask your server for the list