

Starters

ASSORTED FRENCH PASTRIES

Seasonal Accoutrements 11.

CRISPY FRIED BRUSSELS SPROUTS

Sherry Vinaigrette, Almond,
Apple Cider Reduction,
Crème Fraiche 9.

LOCAL ARUGULA SALAD

Pearson's Maple Sugar Pecan,
Fourme D'Ambert, Butternut Squash,
Roasted Shallot Vinaigrette 9.

HOUSE-CULTURED CRÈME FRAÎCHE

Local Oats (Granola), Seasonal Fruit,
Wally Bees Honey 8.

FROMAGE BRÛLÉE

Grilled Sourdough 12.

FRENCH BREAKFAST RADISHES

Clarified Butter 9.

ENTRÉES

LOCAL FARM EGG OMELETTE 13

Roasted Beets, Grana Padano, Greens, Béarnaise

BREAKFAST CREPE 15

Two Eggs Sunny Side Up, Jambon de Bayonne,
Charred Broccolini, Lemon Crème Fraîche

STEAK & EGGS 18

Two Eggs Any Style, Harissa Beurre Monté,
Pommes Rissolées

DUCK CONFIT & WAFFLES 17

Ice Wine Maple, Cultured Butter, Seasonal Fruit

CROQUE MADAME 15

Jambon, Gruyere, Brioche, Béchamel, Poached Farm Egg

FRENCH TOAST 13

Apples, Balsamic, Cultured Butter, Maple Pecan

PORK SCHNITZEL 16

Sunny Side Egg, Pan Greens, Lingonberry, Beurre Noisette

POULET ROUGE AND BISCUITS 16

Haricot Vert, Black Pepper Gravy

COCKTAILS

BLOODY MARY

Cucumber-infused 229 Vodka, House mix
8.

DEATH IN THE MORNING

Bubbly, Orange Juice, Herbsaint
8. / Carafe 17.

ZERO PROOF

7.

CAPE FODDER

Cranberry & Lime Juices, Grenadine,
Orange Blossom Water

GINGER TARRAGON LIMEADE

BREAKFAST SAUSAGE 4

HOUSE MADE BACON 3

TWO EGGS ANY STYLE 4

POMMES RISSOLEES 5