

Coquette

BRUNCH PRIX FIXE MENU

choose 3, for the table \$55 · choose 4, for the table \$60

FIRST COURSE

Avocado Toast

blistered grape tomatoes, crumbled feta, basil,
thick cut everything toast

Shrimp Cocktail (1/2 dz.)

pacific blue shrimp, cocktail sauce,
horseradish crème

*gluten free. contains dairy & shellfish.

Tuna Crudo

cucumber & basil salsa verde, grapefruit,
sicilian olive oil, crispy lentils

*gluten & dairy free.

Baby Beet Salad

red quinoa, baby arugula, pomegranate vinaigrette,
smoked goat cheese, crispy shallots

Tuscan Salad

fregola & kale, rosso di treviso, confit fennel, sugar snap peas,
parmesan crema, honey

*vegetarian. contains gluten & dairy.

Assorted Cocorico Pastries

butter croissants, chocolate croissants,
blueberry morning bun, cannelé, muffins

CAPRI STYLE PIZZA

thin & crispy with fior di latte mozzarella

Four Cheese

fontina, pecorino, taleggio,
fior di latte, pomodoro
sauce, basil

*vegetarian. contains gluten &
dairy.

Mushroom Bianca

oyster mushrooms & thyme,
garlic olive oil, pecorino

*vegetarian. contains gluten &
dairy.

Spicy Salami

calabrian salami, pomodoro
sauce, parmesan, basil

*contains gluten & dairy.

Sweet Sausage

house italian sausage,
pomodoro sauce, parmesan
reggiano

*contains gluten & dairy.

Spring

pistachio pesto, green olives,
fried eggplant, fontina, herb
ricotta, baby arugula, cherry
blossom balsamic

*contains gluten, dairy & nuts.

BRUNCH ENTREES

choose one, plated individually

Chicken Panzanella Salad

tomato, red onion, radicchio, gem lettuce,
toasted focaccia, red wine vinaigrette, pecorino

Dry Aged Burger (8 oz)

fontina, hot cherry pepper mayo, gem lettuce, potato bun, pommes frites

*contains gluten & dairy.

Croque Madame

paris ham, gruyere, cheese fondue, sunny eggs, sourdough,
shoestring fries

*contains gluten & dairy.

Eggs in Purgatory

spicy baked eggs, pomodoro sauce, fior di latte, fried cherry peppers,
toasted focaccia · add house italian sausage

*contains gluten & dairy.

Tuscan Kale Scramble

pesto scrambled eggs, tuscan kale, fontina cheese,
cherry tomato salsa, home fries

*vegetarian, gluten & dairy free. contains nuts.

Mulberry French Toast

portuguese sweet bread, pistachio labneh, mulberry maple, berries &
toasted pistachios

*vegetarian. contains gluten, dairy & nuts.

DESSERT

for the table

Hazelnut & Caramel

hazelnut crèmeux, chocolate custard, salted cocoa crumb, dulce de leche,
toasted hazelnuts

*contains gluten, dairy & nuts.

Chocolate & Strawberry

chocolate cake, strawberry & chocolate cremeux layers,
strawberry sauce, dark chocolate

*gluten free.

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

Please inform us of any food allergies or dietary restrictions.