



Prix Fixe Brunch Menu

Choose a brunch cocktail or refresher

Alain Milliat Mango or Apricot Nectar (na)

Navarro Pinot Noir or Gewürztraminer Juice Spritzer (na)

Cucumber Cooler ~ organic cucumber puree + lemon juice + sparkling water

Metro Bloody Mary

Death in Venice ~ Prosecco + blood orange

Mimosa

Flute of Domaine Chandon Garden Spritz

Housemade Buttermilk Biscuit

with seasonal organic confiture

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Metro Benedict

on Acme toast with ham, poached eggs, crispy garlic potatoes & hollandaise

OR

Avocado Toast

Acme levain with smoked trout, daikon sprouts, togarashi & petite mixed greens

OR

Pain de Mie French Toast

with caramelized bananas & candied pecans

OR

Chilaquiles

with roasted chicken, poached organic farm eggs, guacamole & sour cream

Seasonal Organic Fruit

with strawberry sorbet

OR

Guittard Organic Dark Chocolate Terrine

with crème anglaise

OR

Butterscotch Pot de Crème

with salted caramel & crème Chantilly

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Illy Dark Roast Coffee or Numi Organic Tea
