

BRUNCH

Weekends 10:30 - 3:30

BLOODY MARY BAR

Crop Organic Cucumber Vodka
Tito's Handmade Vodka
Bombay Gin Tanteo Chipotle Tequila
400 Conejos Mezcal
\$13

Hors d'Oeuvre

BRUNCH PASTRY BASKET

served with butter & preserves 15.

Orange - Currant Scone,
Plain Croissant, Apple Turnover,
Blueberry Muffin

BOWL OF BERRIES yogurt & granola 12.

HUMMUS DE HABAS

tahini, harissa, crudité, warm flat bread 15.

MUSHROOM TART

braised leeks, ricotta custard 16.

AUTUMN SALAD

roasted golden beets & pears, walnuts,
roquefort cheese, frisee, trevisano,
sherry - walnut vinaigrette 18.

TUNA TARTARE

avocado mousseline, sesame seeds,
watercress, soy - ponzu, harissa 22.

SOUPE AU PISTOU

Nicoise vegetable soup,
with lumache pasta & basil pesto 12.

Sandwiches

all served with pommes frites

PAN BAGNAT

preserved tuna, hard boiled egg, tomato,
haricots vert, lettuce, black olive aioli 22.

CROQUE MADAME

griddled ham & gruyere sandwich on
house made brioche, topped with
mornay sauce and a fried egg 24.

MUSHROOM PANINO

roasted portobello, smoked mozzarella,
pickled onions, saba, arugula 22.

GRILLED CHICKEN

roasted tomatoes, marinated peppers,
arugula, red onions, basil mayo 24.

TRUFFLE - CHEDDAR BURGER

truffle aioli, romaine, grilled red onion 26.

Brunch Specialties

GOAT CHEESE OMELETTE

spinach, basil, petite salade, potatoes, toast 18.

GRUYERE OMELETTE

braised leeks & herbs, petite salade, potatoes, toast 20.

AVOCADO OMELETTE

cheddar, chives, petite salade, potatoes, toast 20.

FRITTATA

zucchini, leeks, sheeps milk feta, basil pesto,
petite salad, potatoes, toast 22.

POMMES PAILLASSON

crispy - shredded potato pancake, smoked salmon,
sour cream, red onion, hard cooked eggs, fried capers 26.

CLASSIC EGGS BENEDICT

canadian bacon or smoked salmon, potatoes, salad 24.

SHAKSHUKA eggs baked in spicy tomato sauce,
cilantro, avocado, feta, warm flat bread 22.

SPICY LAMB MERGUEZ SCRAMBLE

tomato coulis, crème fraiche, salad, potatoes, toast 24.

SMOKED SALMON PLATTER

toasted Eli's bagel, cream cheese,
tomatoes, capers, onions 22.

VANILLA MALT WAFFLE

mixed berries, whipped cream, vermont maple syrup 16.

BRIOCHE FRENCH TOAST

ricotta, strawberries, strawberry - maple butter 18.

Plats Principaux

MEDITERRANEAN CHOPPED SALAD

haricots vert, chickpeas, cucumbers, tomatoes,
olives, peppers, red onions, sheep's milk feta,
parsley, lemon vinaigrette 24.

choice of grilled chicken or grilled shrimp

SALADE NIÇOISE

grilled marinated tuna, red wine vinaigrette
(anchovies on request) 28.

MOROCCAN SPICED SALMON

grilled asparagus, warm quinoa salad,
dill - yogurt sauce 34.

STEAK FRITES

angus hanger steak, peppercorn sauce, fries 34.

Sides

Black Label Bacon, Bistro Ham or Canadian Bacon 7.
Chicken Breakfast Sausage, Pommes Frites or Ratatouille 7.
Plain Toasted Bagel 5. Gluten Free Sesame Bagel 6.

A 20% Gratuity Will Be Added To The Check
on All Tables of 6 or More