



Brunch

Appetizers

KALE & APPLE SALAD \$16
candied walnuts, roquefort, scallion, walnut vinaigrette

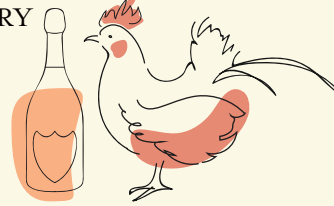
LITTLE GEM SALAD \$16
dijon vinaigrette, herbs de provence bread crumbs

PASTRY BASKET \$10
two pains au chocolat, two chaussons aux pommes
two petits croissants, homemade berry compote



Boozy Brunch \$20

MORNING MARGARITA, MIMOSA, APEROL SPRITZ, OR BLOODY MARY
available with the purchase of an entrée or egg dish, 90 minute limit



les Oeufs

EGGS BENEDICT FLORENTINE \$18
poached eggs, sautéed spinach
grilled ham, hollandaise

OMELETTE PROVENÇALE \$15
ratatouille, spinach, goat cheese

SCRAMBLED EGGS & SMOKED SALMON \$17
soft scrambled eggs, grilled country bread

ŒUFS MEURETTE EN COCOTTE \$17
poached eggs, bacon, mushrooms, grilled bread
red wine sauce, fines herbes

Tartines \$12

ORCHARD FRUIT
plum chutney, ricotta, thyme, maldon sea salt

ROASTED CARROTS
carrot pesto, feta

SMOKED SALMON
cream cheese, dill, fried capers

Entrées

PAIN PERDU \$15
brioche french toast, strawberries
vanilla maple cream cheese

CROQUE MONSIEUR/MADAME \$15/\$17
jambon de paris, béchamel, gruyère, mixed greens

CHICKEN SALAD \$18
charred broccoli, toasted almonds, jalapeño, herb aioli

BOBO BURGER \$20
bacon & onion jam, gruyère, charred tomato
homemade bread & butter pickles, frites

Garnitures

APPLEWOOD SMOKED BACON \$6

FRITES \$7

DUCK FAT POTATOES \$8

