



## brunch tasting menu

trio of beet salad, arugula, bacon, chevre, lemon

domaine durand, sancerre, france

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squid ink ravioli, butternut squash, beech mushrooms, hazelnuts

louis sipp, pinot blanc, alsace

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hanger steak, soft cooked eggs, hollandaise

cabernet sauvignon/merlot, château haut selve, grand bordeaux

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bread pudding soufflé, whipped cream, caramel sauce

bethel heights, pinot gris, oregon

brunch tasting 35

wine pairings 15

## brunch

<b>french press coffee</b> , shab row bistro blend, banner school blend, or decaf	4 small 6 large
<b>orange or grapefruit juice</b> , fresh squeezed	4
<b>house bloody mary</b> , house infused horseradish vodka	10
<b>mimosa</b> , mont marcal cava, fresh squeezed orange juice	9
<b>mediteranean salad</b> , boston bibb, heirloom tomatoes, cucumber, niçoise olive, feta, capers	11
<b>trio of beet salad</b> , arugula, bacon, chevre, lemon	9
<b>eggs any way</b> , three eggs, bacon, toast	10
<b>quiche du jour</b> , mixed greens	12
<b>challah french toast</b> , amaretto custard, huckleberry, crème fraîche, applewood bacon	13
<b>eggs benedict</b> , local poached eggs, canadian bacon, english muffin, hollandaise sauce	15
<b>duck confit hash</b> , crispy potato, leek, local poached eggs	14
<b>bacon lobster and truffle omelette</b> , applewood bacon, baby greens	16
<b>steak &amp; eggs</b> , hanger steak, local soft cooked eggs, hollandaise	18
<b>squid ink ravioli</b> , butternut squash, beech mushrooms, hazelnuts	14
<b>chesapeake crab sandwich</b> , brioche, fennel-apple slaw, duck fat frites	15
<b>croque monsieur</b> , open faced ham on toast, gruyère béchamel	12
<b>bistro burger</b> , white cheddar, caramelized onion, chutney, duck fat frites	11
<b>crêpes</b> , choice of preparation:	12
mushrooms, cream	
parisian ham, gruyère	
carmelized apple, calvados	

## sides

<b>sausage biscuits</b> , rettland farms fresh sausage, cream, buttermilk biscuits	12
<b>side of applewood bacon</b>	4
<b>side of toast</b>	3