

HAPPY Father's DAY



Every Brunch will start with homemade coffee cake, fresh fruit du jour, and a selection of juices.

Signature French Roast Coffee & Mighty Leaf Teas

Soups & Salads

FRENCH ONION: \$17

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère.

LOBSTER BISQUE: \$18

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraîche & Truffle Oil

FRENCH MANOR HOUSE SALAD: \$16

Frisée, Kale & Spinach, Pickled Shallots, Tomato, Cucumber; Choice of Champagne, Shallot & Thyme Vinaigrette or Red Wine & Herb Vinaigrette

FETA CITRUS SALAD: \$17

Frisée, Kale & Spinach, Pickled Shallots, Sweet Peaches & Tangy Crumbled Feta. Tossed in a Champagne, Shallot & Thyme Vinaigrette

Brunch Entrées

Old Fashioned Oatmeal: \$25

Served with dried or fresh fruit, nuts, brown sugar, and warm milk



*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Brunch Entrées (continued)

FRENCH TOAST BREAD PUDDING: \$25
Topped with Mixed Berry Coulis and
Fresh Whipped Cream.

*STEAK & EGGS: \$32
Grilled Petite Filet, Choice of Two Eggs Any
Style. Finished with an Au Poive.

ANCHO BRAISED BEEF: \$32
Braised Rib, with Two Eggs Sunny Side Up.
Finished with a Charred Pineapple & Black
Bean Salsa.

*EGGS BENEDICT: \$27
Poached Eggs with Your Choice of
Canadian Bacon or Sautéed Spinach.
Served Open-Faced on a Toasted
English Muffin & Topped with a
Homemade Hollandaise Sauce

*SHRIMP COCKTAIL: \$27
Two Poached Eggs Served with Poached
Shrimp atop Avocado Toast

GREEK YOGURT PARFAIT: \$25
Topped with Homemade Granola &
Fresh Berries

Pick Your Breakfast Sides:

Choice of: Bacon, Sausage,
Canadian Bacon or Turkey Sausage

Choice of: Homefries or Side Salad

Choice of Toast:
Country White, Whole Grain
Wheat, Rye, English Muffin, Gluten
Free Bread



Tables book up quickly for Jazz Nights. Ask
our host today about reserving your table
for a Tuesday on the Terrace!

