

BRUNCH

84 per person

includes brunch buffet, choice of appetizer and choice of entrée

APPETIZERS

King Crab Chowder

bacon | baby potatoes | scallion

Prosciutto Focaccia

buffalo mozzarella | white truffle oil arugula | shallot

Roasted Garlic & Tomato Focaccia

aged balsamic | basil | blue cheese

Avocado Toast

multi-grain bread | daikon sprouts | tomatoes | gochugaru chili flake | pine nuts

Sweet Ricotta Blintz

berry compote | lemon zest | crystallized honey

ENTRÉES

PEI Mussels & Fries

white wine | butter | uni cream sauce

Quiche Lorraine

bacon | caramelized onion | gruyère cheese

Biscuit & Gravy

pork sausage | vermont maple syrup

Croque Madame & Frites

*brioche | jambon de paris | comté
mornay sauce | sunny side egg*

COCKTAILS

Bottomless Mimosa 30

tangerine | grapefruit | cranberry | orange

French 75 18

*hennessy vsop cognac | the botanist gin
fresh lemon | house-made grenadine*

Bottomless Bloody Mary 30

tito's vodka | pines bloody mary mix

chandon rosé

Aperol Spritz 18

aperol | prosecco | fresh lime | soda

Always Sunny 18

*herradura reposado tequila | fresh tangerine
fresh lemon | blood orange | crème de mûre*

BUBBLES

by the glass

*Brut Rosé | Domaine Chandon
California NV 17*

*Brut | G.H. Mumm Grand Cordon
Reims, France NV 28*

half bottles

*Brut | Henriot Souverain
Reims, France NV 30*

*Brut | Delamotte
Le Mesnil-sur-Oger, France NV 30*

*Items on this menu contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients:

milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.