BRUNCH

FRUTIS DE MER

SHRIMP COCKTAIL - cocktail sauce [18]
CHILLED SEAFOOD PLATEAU - PETITE [MP] / GRANDE [MP]
FRESH OYSTERS - cocktail sauce, mignonette 1/2 DZ. & 1 DZ. [3.50 each]
SEAFOOD TIN (CHEF'S SELECTION) [MP]
SMOKED BLUEFISH PÂTÉ [16]
SALMON TARTARE [14]

TO SHARE— GLAZED CINNAMON SKILLET BREAD [9]

EGGS & CRÊPES

served with fingerling potatoes & 7 grain toast

TWO EGGS ANY STYLE
choice of bacon, French ham or fennel sausage [14]

CHÉF'S QUICHE
petite salade [16]

AVOCADO TOAST
poached egg, radish [14]
- add pastrami salmon [16]

OPEN CRÊPE
spinach, mushroom, gruyère, choron sauce, sunny-side up egg [14]

GRUYÈRE OMELETTE
fine herbes [12]

POACHED EGGS BENEDICT*
- French ham, hollandaise [16]
- smoked salmon, béarnaise sauce [20]

CLASSIQUES

ROCHAMBEAU CHEESE BREAD
bacon jam, sunny-side up egg [13]

STEAK & EGGS
bavette steak, sunny-side up egg, fingerling potatoes [28]

BŒUF FRENCH TOAST
bourbon maple syrup, house butter [12]

BUTTERMILK PANCAKES
bourbon maple syrup [11]
- add blueberries [14]

CREOLE HASH
rotisserie chicken, sweet potato, poached egg, harissa hollandaise [15]

CROQUE-MONSIEUR
petite salade, pommes frites [17]
- add egg [21]

PLATS

WOOD GRILLED VEGETABLE SALAD
hummus, quinoa, citrus vinaigrette [18]

LOBSTER POUTINE
fresh lobster meat, bordelaise [23]
- add egg [27]

MUSSELS NORMANDE
PEI mussels, cider, pommes frites [22]

BROCCOLI REUBEN
rye, sauerkraut, gruyère, cornichon, petite salade, pommes frites [14]

CAESAR SALAD
parmesan, brioche [13]
- add chicken [18]
- add salmon [22]

SIDES

APPLEWOOD SMOKED BACON

PORK SAUSAGE

FINGERLING POTATOES

SLICED AVOCADO

POMMES FRITES

FRUITS & PASTRIES

YOGURT PARFAIT [18]
STEEL CUT OATMEAL [9]
FRUIT SALAD [6]
INDIAN RIVER GRAPEFRUIT BRÛLÉE [7]

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.