

Brunch Menu

Petit DEJEUNER

assortment of pastires
fresh fruits & berries
organic yogurt & housemade granola
scrambled eggs with chives
crispy smoked bacon & pork sausage
breakfast potatoes
caramelized onion
roasted peppers

Breakfast ENTRÉES

EGGS BENEDICT

poached eggs, country ham, honey cornbread, hollandaise

SMOKED SALMON

heirloom tomatoes, cucumber, red onion, watercress capers, lemon, everything bagels, dill cream cheese

BUTTERMILK FRIED CHICKEN & WAFFLES

hot honey, candied pecans, maple syrup

BRIOCHE FRENCH TOAST

cinnamon & sugar apple compote, sea salt rum caramel sauce, whipped cream

EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies or dietary restriction's.