

DINNER MON-SUN 5-11PM
FRI & SAT 5-11.30PM

BRUNCH SUN & SAT 10-3:30PM
LUNCH FRI 12PM-3:30PM



HOMEMADE SCONES 9
Butter & Jam

GRAPEFRUIT BRÛLÉE 7
Brown Sugar

BUTTERMILK PANCAKES 19
Bananas & Walnuts

FRENCH TOAST 19
Mixed Berry Jam

CREPES
Mushrooms, Cheese, Spinach 18
Nutella 14

QUICHE LORRAINE 21
Ham, Onions, Gruyere

EGG WHITE FRITTATA 22
Asparagus, Leeks, Parmesan

EGGS BENEDICT
Rosemary Ham 21
Crispy Chicken +4

EGGS NORWEGIAN 22
Smoked Salmon

AVOCADO TOAST
Tomato Salad 17
Add Poached Egg 3

FRESHLY
JUICED
ORANGE
GRAPEFRUIT
6

BOTTOMLESS COFFEE 4⁵⁰

LA COLOMBE ORGANIC BLEND

CROQUE MONSIEUR

Ham, Gruyere, Bechamel 18
“Madame” topped with a Fried Egg 2

CRISPY CHICKEN 22
SANDWICH
Avocado, Tomato, Cilantro Jalapeno

COCKTAILS 16

CHEZ MOI
Vodka, fresh mint,
lime juice, cassis, seltzer

BELLINI
White peach puree,
Lafitte sparkling

FRAISE
Strawberry & celery,
Lafitte sparkling

POMME
Green apple, Violette,
Lafitte sparkling

AMOUR
Bourbon, ricard, bitters,
Lafitte sparkling

ESPRESSOTINI
Vodka, Mr Black,
Espresso

BLOODY MARIE
Vodka, tomato juice,
horseradish, spices
Bacon +1⁵⁰

PETIT COCHON
Bacon infused rye
Maple syrup,
Woodford bitters

BASILIC
Gin, aloe, coconut cream,
fresh basil, lemon

JULIETTE
Bourbon, fresh mint
iced tea, fresh lemon

BLT
Multigrain Bread, Caper Aioli 17
With Smoked Salmon 21

**GRASS FED
HAMBURGER** 22
Cheese 2
Foie Gras 7
A Cheval (Fried Egg) 2
Applewood Smoked Bacon 2

SIDES 7

APPLEWOOD SMOKED BACON
CRISPY POTATOES
BABY MIXED GREENS