



BRUNCH

Menu



PASTRIES

Chocolate or Plain Croissant 2.75

Butter Scone 2.75

Pastry Selection

Croissants, Scones, Madeleines, Cannelles, Biscuits 12



ENTRÉES

Truffle Toast

Soft Scrambled Egg, Truffle Butter, Cauliflower 12

Avocado Toast

Feta, Seed Mix 11

Duck Confit Hash

Pimenton, Rosemary, Bell Pepper, Poached Egg 15

Brioche French Toast

Blood Orange Ricotta, Warmed Maple Syrup 12

Homemade Sweet and Salty Granola

Berries, Coconut Flakes, Chia Seeds 9

*Choice of: Ronnybrook Yogurt or Almond Milk

Creamy Baked Egg

Tomato Jam 12

*Add Shrimp 4

*Breton Sausage 3

Shrimp Arnauds

Grits, Fried Green Tomato 16

Absinthe Cured Gravlax

Creme Fraiche, Potato Latke 16

Cod Brandade

Garlic, Parsley, Toast 11

Poached Egg & Caviar

Leeks, Potatoes, Oysters, Poached Egg, Trout Caviar 17

Bitter Greens & Bacon

Poached Egg 13

Pork Pastrami Sandwich

Housemade Pastrami, Honey Mustard, Gruyere 15

Lobster Roll (Maine)

Brioche Roll, Cape Cod Potato Chips 26



SIDES

Mixed Greens 4

Olive Oil Crushed Potatoes 4

Poached Egg 2

Soft Scrambled Eggs 4

Sausage 6

Smoked Bacon 3

Bread & Butter 4

Please inform your server of any allergies.

MAISON PREMIERE