



# BRUNCH

## Menu



### PASTRIES

*Chocolate or Plain Croissant* 2.75

*Butter Scone* 2.75

*Pastry Selection*

Croissants, Scones, Madeleines, Cannelles, Biscuit 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*

Blueberry Jam, Warmed Maple Syrup 12

*Homemade Sweet and Salty Granola*

Berries, Coconut Flakes, Chia Seeds 9

\*Choice of: Ronnybrook Yogurt or Almond Milk

*Shrimp & Grits*

Peas, Garlic, Mushroom 17

*Poached Egg & Caviar*

Leeks, Potatoes, Oysters, Poached Egg, Trout Caviar 18

*Bitter Greens & Bacon*

Poached Egg 13

*Pork Pastrami Sandwich*

Housemade Pastrami, Honey Mustard, Gruyere 15

*Steak & Eggs*

Crushed Potato, Spinach, Poached Egg 21

*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

*Smoked Bacon* 3

*Bread & Butter* 4

Please inform your server of any allergies.

MAISON PREMIERE