



BRUNCH

Menu



PASTRIES

Housemade Biscuit 2.50

Chocolate or Plain Croissant 3.75

Butter Scone 3.75

Pastry Selection

Croissants, Scones, Madeleines, Cannelles, Biscuit 12



ENTRÉES

Homemade Granola

Berries, Coconut Flakes, Chia Seeds 10

*Choice of: Ronnybrook Yogurt or Almond Milk

Truffle Toast

Soft Scrambled Egg, Truffle Butter, Cauliflower 12

Avocado Toast

Feta, Seed Mix 12

Brioche French Toast

Huckleberry Compote, Warmed Maple Syrup 13

Bitter Greens & Bacon

Poached Egg 14

Duck Confit Hash

Pimenton, Rosemary, Bell Pepper, Poached Egg 16

Shrimp & Grits

Lobster Jus, Allium 17

Pork Pastrami Sandwich

Housemade Pastrami, Honey Mustard, Gruyere 17

Poached Egg & Caviar

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

Steak & Eggs

Crushed Potato, Spinach, Poached Egg 25

Lobster Roll (Maine)

Brioche Roll, Cape Cod Potato Chips 29



SIDES

Mixed Greens 5

Olive Oil Crushed Potatoes 5

Poached Egg 4

Soft Scrambled Eggs 4

Smoked Bacon 7

Andouille Sausage 6

Bread & Butter 4

MAISON PREMIERE

Please inform your server of any allergies.