



BRUNCH

Menu



PASTRIES

Housemade Biscuit 2.50

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

Brioche French Toast

Blood Orange Ricotta, Warmed Maple Syrup 12

Homemade Granola

Berries, Coconut Flakes, Chia Seeds 9

*Choice of: Ronnybrook Yogurt or Almond Milk

Absinthe Cured Gravlax

Crepe Fraiche, Potato Latke 16

Poached Egg & Caviar

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

Duck Confit Hash

Pimenton, Rosemary, Bell Pepper, Poached Egg 15

Bitter Greens & Bacon

Poached Egg 13

Steak & Eggs

Crushed Potato, Spinach, Poached Egg 25

Shrimp & Grits

Lobster Jus, Allium 17

Pork Pastrami Sandwich

Housemade Pastrami, Honey Mustard, Gruyere 15

Lobster Roll (Maine)

Brioche Roll, Cape Cod Potato Chips 29



SIDES

Mixed Greens 4

Olive Oil Crushed Potatoes 4

Poached Egg 2

Soft Scrambled Eggs 4

Smoked Bacon 3

Andouille Sausage 6

Bread & Butter 4

Please inform your server of any allergies.

MAISON PREMIERE