



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

Biscuits & Gravy

Andouille or Country Gravy 12

Avocado Toast

Feta, Seed Mix 12

Brioche French Toast

Huckleberry Compote, Warmed Maple Syrup 12

Dirty Rice & Eggs

Fried Egg, Pork, Scallion 13

Bitter Greens & Bacon

Poached Egg 14

Shrimp & Grits

Gouda, Sausage, Lobster Jus 16

Duck Confit Hash

Pimenton, Rosemary, Bell Pepper, Poached Egg 16

Pork Pastrami Sandwich

Housemade Pastrami, Honey Mustard, Gruyere 17

Poached Egg & Caviar

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

Lobster Roll (Maine)

Brioche Roll, Cape Cod Potato Chips 32



SIDES

Mixed Greens 5

Olive Oil Crushed Potatoes 5

Poached Eggs 4

Soft Scrambled Eggs 4

Smoked Bacon 7

Bread & Butter 4



MAISON PREMIERE

Please inform your server of any allergies.