



BRUNCH

Menu



PASTRIES

Housemade Biscuit 2.50

Chocolate or Plain Croissant 3.75

Butter Scone 3.75

Pastry Selection

Croissants, Scones, Madeleines, Biscuit 12



ENTRÉES

Homemade Granola

Berries, Coconut Flakes, Chia Seeds 10

*Choice of: Ronnybrook Yogurt or Almond Milk

Biscuits & Gravy

Andouille or Country Gravy 14

Avocado Toast

Feta, Seed Mix, Watermelon Radish 13

Brioche French Toast

Huckleberry Compote, Warmed Maple Syrup 14

Dirty Rice & Eggs

Fried Egg, Pork, Scallion 15

Bitter Greens & Bacon

Poached Eggs 14

Shrimp & Grits

Gouda, Andouille Sausage, Shrimp Gravy 18

Duck Confit Hash

Pimenton, Rosemary, Bell Pepper, Poached Egg 19

Poached Eggs & Caviar

Leeks, Potatoes, Oysters, Trout Caviar 20

Lobster Roll (Maine)

Brioche Roll, Cape Cod Potato Chips 32



SIDES

Mixed Greens 5

Roasted Potatoes 5

Poached Eggs 4

Soft Scrambled Eggs 4

Smoked Bacon 7

Bread & Butter 4



MAISON PREMIERE

Please inform your server of any allergies