



BRUNCH

Menu



PASTRIES

Housemade Biscuit 2.50

Chocolate or Plain Croissant 3.75

Butter Scone 3.75

Pastry Selection

Biscuit, Croissants, Scones, Madelines 12



ENTRÉES

Biscuits & Gravy

Country Gravy or Andouille Gravy 14

Brioche French Toast

Apples, Almonds, Vanilla 14

Avocado Toast

Ricotta Salatta, Crispy Shallot, Pomegranate 13

Dirty Rice and Eggs

Fried Egg, Pork, Scallion 15

Wedge Salad

Iceberg Lettuce, Bacon, Gorgonzola Cream 16

Duck Confit Hash

Caramelized Onion, Rosemary, Duck Egg 19

Crab Toast

Jonah Crab, Poached Egg, Sprouted Rye Bread, Lobster Cream 23

Shrimp & Grits

Gouda, Andouille Sausage, Shrimp Gravy 18

Lobster Roll (Maine)

Brioche Roll, Chips 32

Wagyu Beef Tartare (Nebraska)

Dijon, Smoked Olive Oil, Cured Egg Yolk 19



SIDES

Roasted Potatoes 5

Mixed Greens 5

Smoked Bacon 7

Poached Eggs 4

Soft Scrambled Eggs 4

Bread & Butter 4



MAISON PREMIERE

Please inform your server of any allergies.