



"Brunch: where sweet meets savory and every bite deserves a clink!"

Appetizers

Oysters On The Half Shell gf - 6/\$22 12/\$40 *

Cabernet Sauvignon mignonette, cucumber granita

Chips and Dip gf, vegetarian - \$12

Potato chips, truffle salt, truffle crème fraîche

Fig & Brie Tart - \$16

Local black mission figs in ruby port reduction, thyme, prosciutto, roasted garlic, brie

Assiette De Fromage vegetarian - \$26

3 select cheeses, mustard, cornichons, pickled onions, seasonal jam, almonds, crostini

~Add Jambon de Paris + \$4

Caviar Bump with Champagne Shot gf - \$19 *

1/8 oz of caviar, shot of Champagne

~NA Champagne available

Caviar Service gf - \$25 *

1/4 oz of caviar added to any dish or

served on a mini crêpe topped with crème fraîche

Soups

French Onion Soup - \$12

Caramelized onions, gruyère, toasted baguette

Parsnip Velouté - \$12

Parsnip soup, crispy sunchoke chips & charcoal infused oil

Beverages

Coffee, Soda, & Juice - \$4

Flavored Latte & Mocha - \$6.50

Latte, Chai Latte, & Hot Chocolate - \$6

Tea - \$5

Featured Brunch Cocktails

Mimosa - \$11

Flavors: *Orange, Cranberry, Pomegranate, Marionberry,*

Raspberry, Grapefruit, White Peach, Mango

Fancy Mimosa - \$14

Bloody Mary - \$13

Espresso Martini - \$16

**See our Beverage Menu for a full list of our specialty cocktails & mocktails!*



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Jambon Benedict - \$18 *

Jambon de Paris, 2 poached eggs, toasted croissant, hollandaise ~choice of herbed potatoes or side salad

**Broccolini Benedict - \$16 * **

*Sautéed broccolini, cured lemon vinaigrette, 2 poached eggs, shishito hollandaise, toasted croissant
~choice of herbed potatoes or side salad*

Baked Eggs - \$16 *

*2 poached eggs baked in a mushroom cream sauce topped with gruyère, served with baguette
~choice of herbed potatoes or side salad
~Add jambon de paris + \$4*

Quiche Lorraine gf- \$15

*Bacon lardon, leeks, gruyère
~choice of herbed potatoes or side salad*

Duck and Waffle gf - \$29 *

Confit duck leg, sweet potato waffle, aleppo butter, fermented garlic honey, sunny side up duck egg

Pain Perdu (french toast) vegetarian - \$12

Three slices of house made brioche, cognac raisins, Beurre de Baratte (french cultured butter), toasted walnuts

Bistro Breakfast - \$16

Two eggs, Nueske's bacon, herbed potatoes, choice of croissant or baguette

Parisian Grilled Sandwich - \$20

*House brioche, Raclette cheese, jambon de Paris, sunny side up duck egg, local honey, aleppo pepper
~choice of fries, chips, or side salad*

Bacon, Ham and Cheese Croissant - \$19

Jambon de Paris, sliced Nueske's bacon, lettuce, onion aioli, sliced gruyère ~choice of fries, chips, or side salad

Clink! Burger - \$30 *

*8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun
~choice of fries, chips, or side salad*

**Brittini's Salad gf, vegetarian - \$18 **

*Gathering Together Farm's local greens, pickled grapes two ways, Rogue Creamery Oregon blue cheese, pears, toasted walnuts, tarragon vinaigrette
~Add protein: Smoked Salmon +\$12, 4oz N.Y. Steak, +\$12, Lemon Brined Chicken Breast +\$8*

Smoked Salmon & Crepes gf - \$21 *

Cold smoked salmon, Tarragon crème fraîche, pickled onions, capers

Normandy Mushroom Crepe gf, vegetarian - \$18

*Local mushrooms & leeks in a duxelle cream sauce, layered between crepes Normandy style Crêpe
~Add sunny side up egg on top +\$2*

Sides

Bacon - \$6

5 slices of Nueske's premium bacon

2 Eggs - \$5 *

Herbed Potatoes - \$6

Pastries

Croissant -\$3

Almond Croissant -\$ 4

Chocolate Croissant - \$4

****Our Menu is thoughtfully curated by**

Executive Chef Brittini Armenta, Chef de Cuisine Amber Armenta, & Sous Chef Michael Tousignant

~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.

~ Please inform your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.

 Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season

~ Side salad features fresh local greens from Gathering Together Farm, tarragon vinaigrette, and toasted walnuts



Kids Menu

For our guests 12 & under

FRENCH TOAST - \$8

3 slices french toast with butter and syrup

CRÊPES - \$6

2 plain crêpes with butter and syrup

KIDS BISTRO BREAKFAST - \$12

1 egg scrambled, 2 slices bacon, potatoes, toasted brioche

CLINK! BURGER - \$15

8oz burger on house brioche, served with fries

GRILLED CHEESE \$12

*Melted gruyère & mimolette cheese on house Brioche,
served with fries*

HAM & CHEESE SANDWICH - \$15

Ham & gruyère on croissant, served with fries

SIDES

FRUIT - \$5

Mixed seasonal fruit

FRIES - \$5

Served with ketchup

Bon appétit!