



brunch menu

RASPBERRY CREAM STUFFED FRENCH TOAST 15
maple syrup, whipped cream

TRUFFLE MUSHROOM BREAD PUDDING 16
truffle mushroom and gruyere bread pudding, fried egg

SHRIMP AND GRITS 20
tomato jam, herb oil

SMOKED GOUDA TOMATO BISQUE 16
pesto, grilled ABC focaccia croutons

LEMON FENNEL SAUSAGE HASH 16
caramelized onions, fried egg, grilled zucchini, balsamic reduction

SMOKED SALMON 18
dill, dijonaise, fried capers, chives, pickled shallots, grilled focaccia

CRAB CAKE 20
smoky remoulade, arugula

OMELETTE 18
short ribs, caramelized onions and gruyere

BEIGNETS 6

DOUBLE CHOCOLATE POT DE CRÈME 9

FRESH FRUIT BOWL 12
torn mint and rosemary simple syrup

mimosas

GLASS 12

34 OZ CARAFE 22

51 OZ LARGE CARAFE 40

DRIP COFFEE 4