

BRUNCH MENU

HORS D'OEUVRES

Onion Soup Gratinée	8.5
Flatbread	14.00
<i>Romesco, Squash, Zucchini, Sweet Peppers, Marinated Heirloom Cherry Tomatoes, Cheese, Pickled Red Onions, Pesto</i>	
Soup du Jour	mkt
Table 3 Mixed Greens	8.00
<i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	
Caesar *	8.50
<i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	
Roasted Beet and Goat's Cheese Salad	14.50
<i>Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
Grilled Asparagus & Crab Salad	16.50
<i>Jonah Crab, Pickled Corn, Sweet Peppers, Old Bay, Served with Taragon Aioli, Watercress</i>	
Vanilla-Honey Yogurt	12.5
<i>House Made Granola, Seasonal Fruit</i>	



BRUNCH

SERVED UNTIL 3PM

Brioche French Toast	12.5
<i>Caramelized Bananas, Candied Pecans, Whipped Cream</i>	
Eggs Benedict	16
<i>Broadbent Ham, Hollandaise, English Muffin, Baby Green Salad</i>	
Quiche du Jour	13.50
<i>Baby Green Salad</i>	
Steak and Eggs *	27.5
<i>Bistro Steak, Béarnaise Sauce, Two Eggs Any Style, English Muffin</i>	
Omelette au Fromage <i>Baby Green Salad</i>	13.5
<i>Add Mushrooms + \$4</i>	
Spinach, Bacon, Gruyère Omelette	16
<i>Baby Green Salad</i>	

ACCOMPANIMENTS *A la Carte*

Local Bacon	3.75
Grits	4
Breakfast Potatoes	5
Pommes Frites	6
Macaroni & Cheese with Pancetta	7

Breads

Breakfast Pâtisserie Basket	12
Sourdough Toast	2.5
Assorted Bread Basket	4
Baguette	2



ENTRÉES

Salade Niçoise *	19.5
<i>Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	
Crispy Chicken Tenders Salad	16.5
<i>Springer Mountain Organic Chicken, Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	
Steak Frites *	25.5
<i>Bordelaise Sauce</i>	
Seared North Atlantic Salmon *	24
<i>Citrus-Honey Glaze, Rainbow Carrots, Pomegranate Seeds</i>	
Springer Mt. Farms Chicken Tenders	15.75
<i>Hand Dipped, Served with Choice of: Pommes Frites, Caesar, or Baby Greens</i>	

SANDWICHES

Includes Choice of Pommes Frites, Caesar or Baby Greens

Table 3 Char Grilled Hamburger	14.25
<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles + White Cheddar 2, + Jarlsberg 2, + American n/c</i>	
Duck Burger *	17
<i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	
Avocado Toast	16.50
<i>Crème Fraiche, Marinated Cherry Tomatoes, Sunny-side up egg, Water-cress</i>	
Turkey and Avocado	15.75
<i>Bacon, Seasoned Chèvre, Blackberry Mustard</i>	



BLOODY MARY BAR CHAMPAGNE COCKTAILS MIMOSA CARAFES

FOR PARTIES OF 6 OR MORE. A GRATUITY OF 20% MAY BE ADDED. * BURGERS ARE COOKED TO ORDER. * CONSUMING RAW OR UNDERCOOKED SHELLFISH, POULTRY, SEAFOOD, EGGS, OR MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.