## Brunch

### 3 Eggs Any Style
choice of thick cut bacon or chicken apple sausage, smashed potatoes, choice of bread

**24**

### Smoked Salmon Vol-au-Vent
smoked salmon, puff pastry, sautéed spinach, poached egg, roe hollandaise

**28**

### Soft Scrambled Eggs
choice of Calvisius caviar or truffles, served with appropriate accoutrements

**32**

### Spanish Benedict
manchego & membrillo biscuit, poached eggs, pamplona chorizo, pimenton hollandaise, romanesco potatoes

**20**

### Steak & Eggs
8oz wagyu flat iron, smashed potatoes, 3 eggs, sauce au poivre

**36**

### Savory Mille-Feuille
crispy potato fondant, wild mushrooms, soft scrambled eggs, mimolette, kale and cabbage chips

**18**

### Buckwheat Crepe
sheep's milk ricotta, cara cara brulee, blood orange suzette sauce

**16**

### Slow Baked Eggs
spicy tomato sauce, French feta, peppers, wood-oven baked pita

**24**

### Vanilla Custard French Toast
Pudwell Farms raspberry, whipped crème fraîche, brown sugar

**18**

### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Apple Sausage</td>
<td>8</td>
</tr>
<tr>
<td>Smashed Potatoes</td>
<td>14</td>
</tr>
<tr>
<td>French Pastry</td>
<td>4</td>
</tr>
<tr>
<td>Thick Cut Bacon</td>
<td>8</td>
</tr>
<tr>
<td>Seasonal Fruit Plate</td>
<td>12</td>
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</tbody>
</table>

***we use only organic eggs for all preparations from Schaner farm***