

## from the bar

FRENCH 75 15  
APEROL SPRITZ 13  
ESPRESSO MARTINI 14  
KIR ROYAL 14  
THE FRENCH CAESAR 15  
espelette rim, duck prosciutto,  
Montebello, pickled celery  
add oyster +3.5  
BLUEBERRY TEA 13  
RELAY COFFEE 4.25  
ESPRESSO 4.5  
AMERICANO 5  
CAPPUCCINO 5.5  
LATTE 5.5  
HONEST LEAF TEA 5

## eggs benedict

CLASSIC 18  
peameal, English muffin,  
brown-butter hollandaise  
FLORENTINE 18  
creamed spinach, fried green tomato,  
Choron hollandaise  
CRAB CAKE 24  
arugula, Old Bay hollandaise  
ROYALE 20  
cured salmon, English muffin,  
dill, hollandaise

## The brunch menu

PASTRY SELECTION  
weekly rotation of french breads and pastries  
ask your server for details.

TOMATO TARTINE 16  
semi-dry tomato, stracciatella, arugula, birch syrup, Dear Grain sourdough

SMOKED CARROT TARTINE 16  
spiced crema, cucumber, edamame, seed crumble,  
Dear Grain porridge loaf

CURED SALMON BAGEL 18  
avocado, herbed cream cheese, pickled shallot,  
fried caper, chive, OKO bagel

QUICHE LORRAINE 19  
leeks, lardons, Emmenthal, custard

BANANAS FOSTER FRENCH TOAST 22  
brioche, cinnamon custard, rum caramel, pecan, vanilla ice cream

BREAKFAST SANDWICH 18  
Toulousian sausage, bacon, harissa aioli, sunny egg,  
smoked Montebello, sesame bun

CROQUEMONSIEUR 18  
ham, Mornay, Emmenthal, Dear Grain sourdough  
add fried egg for a CROQUEMADAME +3

GRILLED CHICKEN CLUB 18  
bacon, cheddar, avocado, vine tomato, butter lettuce,  
tarragon aioli, Dear Grain sourdough

NIÇOISE SALAD  
butter lettuce, green bean, olive, potato, tomato, egg  
seared tuna 25 or roasted trout 29

STEAK - FRITES 34  
8-oz flatiron, Café de Paris, garlic aioli  
add fried egg +3

Please inform your server of any dietary restrictions or allergies.  
While we accommodate allergies, we cannot guarantee an allergen-free kitchen  
A gratuity of 18% will be added to parties of 8 or more.

## oysters and bubbles

OYSTERS  
mignonette, hot sauce,  
lemon, horseradish  
6 oysters 21 12 oysters 42

MIMOSA 12  
orange, grapefruit, or passionfruit

MIMOSA SERVICE  
bottle of bubbly  
served with choice of juice:  
orange, grapefruit, or passionfruit  
Montelliana Prosecco 69  
Crémant du Jura 83  
additional juice +6

## sides

FRITES 10  
rosemary salt, garlic aioli

FRESH FRUIT 12  
mint syrup

FRENCH ONION SOUP 15  
onion, Emmenthal, crouton

CHIA SEED PUDDING 12  
oat milk, preserves, berries

CRISPY POTATOES 7  
persillade, manchego

SALADE MAISON 7  
mixed greens, spiced pumpkin seed,  
Montebello, chive, Chardonnay vinaigrette