



KITCHEN & BAR

BRUNCH MENU
spring

THIERRY RAUTUREAU
Chef in the Hat/Proprietor

DAVID MITCHELL
Chef de Cuisine

APRIL POGUE
General Manager

EGGS

served with pommes lyonnaise or green salad

CLASSIC FRENCH OMELETTE \$14
fine herbs, comté, served with como bread

SMOKED SALMON SCRAMBLE \$16
leeks, sage, chevre, como bread

TWO EGGS ANY STYLE \$14
served with bacon or house sausage, como bread

EGGS BENEDICT \$17
poached eggs, shaved ham, english muffin, hollandaise

SAVORY

DUNGENESS CRAB SALAD \$19
beet, avocado, mizuna, boiled egg, pickled cucumber, capers, tarragon crème fraîche

CROQUE MADAME \$18
shaved ham, mornay sauce, duck egg, Dijon, brioche

SHRIMP AND GRITS \$20
harissa marinated wild caught gulf prawns butter poached, white cheddar grits, chives, grilled bread

STEAK AND EGGS \$26
flat iron steak, sauce bordelaise, two eggs, como bread

FRESH LOCAL CATCH
market price

BEEF BURGER \$16
fries, aioli, bacon shallot jam
add: cheese \$1
*duck egg \$3
foie gras \$17

FARMERS BREAKFAST \$18
seasonal vegetables, artisanal cheese, sausage, grilled bread

BEVERAGES

ELDAROSSA \$10
ketel one, st. germain, lime, champagne

SEASONAL MIMOSA \$12
perricone farms orange juice, seasonal syrup, sparkling wine

LOULAY MARY \$11
vodka infused with beet, Loulay tomato juice blend, salted rim, pickled vegetables

QUEEN MARY \$11
london dry gin infused with jalapeño, cilantro, Loulay tomato juice blend, salted rim, pickled vegetables

JACKHITO \$10
rum, seasonal syrup, ginger beer, mint, lime juice

PASTRY

HOUSE MADE GRANOLA
honey greek yogurt, seasonal preserve
\$9

FRENCH TOAST
brioche, rhubarb compote, strawberry, toasted almonds
\$15

MAPLE BACON MUFFINS
bourbon vanilla streusel
\$7

SPICED SUGAR BEIGNETS
seasonal compote, mascarpone crème anglaise
\$12

NON ALCOHOLIC BEVERAGES

LOTUS FLOWER \$7
basil, lime, mint, sage, cucumber, soda

CITRUS-RISE \$7
cranberry, splash of tonic, orange juice, lemon, sugar rim, served up

SEATTLE \$7
espresso, milk, lavender simple syrup, shaken and strained, served up

BELLISSIMO \$7
peach purée, apple cider

LOULAY SODAS \$6
seasonal syrups

OTHERS

*ORGANIC
SCRAMBLED EGG \$25
lime crème fraîche, white sturgeon caviar

HOUSE SALAD \$9
manchego, blood orange vinaigrette

FRENCH ONION SOUP \$11
veal broth, comté, baguette

WASHINGTON ASPARAGUS \$12
poached egg, hollandaise

POMMES LYONNAISE \$5
yukon potatoes, caramelized onions

CURED BACON \$6
carlton farms

HOUSE SAUSAGE \$7
pork, garlic

FOIE GRAS \$17
la belle farm

*DUCK EGG \$3

bistro menu available in the bar Monday-Friday 11 am to close - Saturday & Sunday 2 pm to close

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Parties of 8 or more will have an automatic 20% gratuity added to their bill