

EVERY DAY

# BRUNCH

## MENU

8AM-3PM

### EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES

<b>Three Eggs Your Way</b> GF	\$12
with bacon, smoked ham or breakfast sausage*	+2
<b>Croissant Sandwich</b>	\$13.5
egg, sausage, and cheddar*	
<b>Scrambled Egg Burrito</b>	\$14
chorizo, avocado, cheddar cheese, tomato salsa*	
<b>Avocado Toast</b>	\$12.5
bacon, cheddar cheese, jalapeño, poached egg, tomato salsa, on wheat toast*	
<b>Smoked Salmon Benedict</b>	\$14.5
toasted bagel, cream cheese, hollandaise sauce*	
<b>Egg White Omelet</b> GF	\$14
smoked salmon, asparagus, goat cheese*	
<b>Fines Herbes Omelet</b> v • GF	\$13.5
sautéed spinach, feta cheese*	
<b>Meat Lover's Omelet</b> GF	\$14.5
breakfast sausage, smoked ham, bacon, cheddar*	

### BRIOCHE FRENCH TOAST



14.5

honey mascarpone, banana, fresh strawberries v

### SPECIALTIES

<b>Blueberry Pancakes</b> v	\$14
poppy seed, lemon ricotta	
<b>Oatmeal Brûlée</b> v	\$12.5
banana, raisin, cinnamon sugar	
<b>Smoked Salmon Platter</b>	\$14
red onions, capers, eggs, chives, tomatoes, toasted bagels, cream cheese*	
<b>Quiche of the Day</b>	\$13.5
mixed baby greens	
<b>Andouille Sausage &amp; Shrimp Ragout</b> GF	\$13.5
roasted pepper, caramelized onion, cheddar grits	
<b>Granola Parfait</b> v	\$12.5
nonfat vanilla yogurt, fresh fruit, raspberry coulis	

### PASTRIES & BREAD

<b>Plain Croissant</b>	\$3.25	<b>Buttered Toast &amp; Jam</b>	\$1.75
<b>Chocolate Croissant</b>	\$3.75	white bread, wheat bread,	
<b>Almond Croissant</b>	\$3.75	English muffin, or mini bagel	
<b>Cheese Danish</b>	\$3.25	with cream cheese	
<b>Raisin Roll</b>	\$3.25	<b>Le Panier</b>	\$17.5
<b>Brioche au Sucre</b>	\$3	an assortment of all of the	
		pastries items served with jam	
		and butter	

### BRUNCH EXTRAS — \$6

<b>Roasted Red</b> v • GF	<b>Smoked Salmon</b>
<b>Bliss Potatoes</b>	<b>NF Vanilla Yogurt</b> v • GF
<b>Cheddar Grits</b> v • GF	<b>Brûlée Grapefruit</b> v
<b>Crispy Bacon</b>	<b>Fresh Fruit</b> v
<b>Breakfast Sausage</b>	<b>Fresh Berries</b> v
<b>Smoked Ham</b>	



### FRESH-SQUEEZED FRUIT JUICES

glass \$4.5 | carafe \$9

ORANGE | GRAPEFRUIT | LEMONADE

### BEVERAGES

<b>Coffee</b>	\$3.5
<b>Espresso</b>	\$3.75
make it a double	+1.5
<b>Macchiato</b>	\$4
<b>Cappuccino</b>	\$4.75
<b>Milk</b>	\$3.5
<b>TeBella Loose Tea</b>	\$4.75
white coconut dulce, masala chai, earl grey lavender, apple cinnamon, florida orange blossom, key lime ginger, oolong nirvana, breakfast blend	
<b>Fruit Juices</b>	\$3.5
apple, pineapple, cranberry, or tomato	
<b>Iced Tea</b>	\$3.5

### COCKTAILS

<b>Mimosa for Two</b>	\$18
Prosecco Ruffino, fresh orange juice	
<b>Mimosa</b>	\$9
sparkling wine, orange juice	
<b>French Bellini</b>	\$10.75
Lillet Blanc, Pêche de Vigne, sparkling wine	
<b>Cassis Bloody Mary</b>	\$9.75
Cassis' homemade bloody mary mix, vodka	

### VITA-MINIS

PETITE SIZED FRUIT SALADS & SMOOTHIES

\$6

v • GF

### FRUIT SALADS

#### Blanc & Noir

sweet honeydew, blackberry, feta and mint

#### French Berry

mixed berries and red wine syrup

#### Good Morning

citrus, cucumber and sweet melons with tarragon

### SMOOTHIES

#### Healthy Green

spinach, pear, apple, kiwi and banana

#### Tropical Freeze

banana, pineapple, mango and passion fruit sorbet

#### Berry Velvet

mixed berries with yogurt



# CASSIS

VEGETARIAN & GLUTEN-FREE  
OPTIONS INDICATED WITH — V • GF

PRIVATE DINING ROOM AVAILABLE FOR  
YOUR SPECIAL EVENT — PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.  
\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illness.