

EVERY DAY

8AM - 3PM

Brunch

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES
mixed green salad or fresh fruit additional \$2

Three Eggs Your Way GF	\$12. ⁵
Add bacon, smoked ham or breakfast sausage*	+2
Croissant Sandwich	\$14
egg, sausage, cheddar cheese*	
Scrambled Egg Burrito	\$14. ⁵
chorizo, avocado, cheddar cheese, tomato salsa*	
Avocado Toast	\$14
bacon, cheddar cheese, jalapeño, poached egg, tomato salsa, cilantro, wheat toast*	
Smoked Salmon Benedict	\$15
toasted bagel, cream cheese, hollandaise sauce*	
Egg White Omelet GF	\$14. ⁵
smoked salmon, asparagus, goat cheese*	
Fines Herbes Omelet V • GF	\$14
sautéed spinach, feta cheese*	
Meat Lover's Omelet GF	\$14. ⁷⁵
breakfast sausage, smoked ham, bacon, cheddar*	
Tortilla Omelet GF	\$13. ⁵
guacamole, cumin sour cream & pico de gallo*	

BRIOCHE FRENCH TOAST



\$15

honey mascarpone, banana, fresh strawberries V

SPECIALTIES

Blueberry Pancakes V	\$14. ²⁵
poppy seed, lemon ricotta	
Smoked Salmon Platter	\$14. ⁵
red onions, capers, eggs, chives, tomatoes, toasted bagel, cream cheese*	
Quiche, Vegetarian or Ham & Cheese	\$14
mixed baby greens salad	
Shrimp & Sausage Ragout GF	\$14
roasted pepper, caramelized onion, cheddar grits	
Granola Parfait V	\$13
nonfat vanilla yogurt, berries, raspberry coulis	

PASTRIES & BREADS

Plain Croissant	\$3. ⁵	Buttered Toast & Jam V	\$1. ⁷⁵
Chocolate Croissant	\$4	white bread, wheat bread,	
Almond Croissant	\$4. ²⁵	English muffin, or mini bagel with	
Cheese Danish	\$3. ⁵	cream cheese	
Raisin Roll	\$3. ⁵	Le Panier	\$19
Brioche au Sucre	\$3. ²⁵	an assortment of all of the pastry	
		items served with jam and butter	

BRUNCH EXTRAS - \$6.⁵⁰

Roasted Red Bliss Potatoes GF	Smoked Salmon
Cheddar Grits V • GF	Vanilla Yogurt V • GF
Crispy Bacon	Brûlée Grapefruit V
Breakfast Sausage	Fresh Fruit V
Smoked Ham	Fresh Berries V

FRESH-SQUEEZED FRUIT JUICES



glass \$4.⁵ | carafe \$9

ORANGE | GRAPEFRUIT | LEMONADE

BEVERAGES

Coffee	\$3. ⁵
Espresso	\$3. ⁷⁵
make it a double	+1. ⁵
Macchiato	\$4
Cappuccino	\$4. ⁷⁵
Kahwa Nitro Brew or Cold Brew Can	\$6. ²⁵
TeBella Loose Tea	\$5
white coconut dulce, masala chai, earl grey, lavender, apple cinnamon, florida orange blossom, key lime ginger, oolong nirvana, breakfast blend	
Fruit Juices	\$3. ⁵
apple, pineapple, cranberry, or tomato	
Iced Tea	\$3. ⁵

COCKTAILS

Mimosa for Two	\$18
Prosecco Ruffino, fresh orange juice	
Mimosa	\$9
sparkling wine, orange juice	
French Bellini	\$11
Lillet Blanc, Peche de Vigne, sparkling wine	
Cassis Bloody Mary	\$10. ²⁵
Cassis homemade bloody mary mix, vodka	

VITA-MINIS

PETITE SIZED FRUIT SALADS & SMOOTHIES

\$6.⁵

V • GF

FRUIT SALADS



Blanc & Noir

honeydew, blackberry, feta cheese and mint

French Berry

mixed berries and red wine syrup

Good Morning

cantaloupe and cucumber with tarragon

SMOOTHIES

Healthy Green

spinach, pear, apple, kiwi and banana

Tropical Freeze

banana, pineapple, mango and passionfruit sorbet

Berry Velvet

mixed berries with yogurt



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

CASSIS

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 foodborne illness.