

TUESDAY – THURSDAY
11AM – 3PM

FRIDAY – SUNDAY
8AM – 3PM

Brunch

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES
Substitute potatoes for a side salad, a soup, or any side (additional \$2)
Substitute for egg whites (additional \$2)
Add bacon, chorizo or breakfast sausage (additional \$2)

Three Eggs Your Way* v • GF	\$15
Croissant Sandwich egg, sausage, cheddar cheese*	\$16
Breakfast Burrito scrambled eggs, bacon, avocado, cheddar cheese, housemade salsa picante*	\$15
Chorizo Sausage Benedict homemade biscuit, avocado, smoked paprika hollandaise*	\$16
Smoked Salmon Benedict scallion whipped cream cheese, poached egg, everything bagel spiced hollandaise on mini bagel*	\$23
Smoked Salmon and Baby Arugula Omelet GF	\$17
lemon pepper sour cream	
Bacon and Four Cheese Omelet* GF	\$16
Portobello Mushroom and Brie Cheese Omelet GF	\$16
truffle essence*	

BRIOCHE FRENCH TOAST \$17

honey mascarpone, banana,
fresh strawberries v



SPECIALTIES

Bananas Foster Pancakes v	\$17
Meyers Dark Rum butter sauce, candied walnuts, fresh banana	
Smoked Salmon Platter	\$17
red onions, capers, eggs, chives, tomatoes, toasted bagel, cream cheese*	
Quiche, Vegetarian or Ham & Cheese	\$15
mixed baby greens salad	
Granola Bowl v	\$14
mixed berries, banana, honey mascarpone, oat milk	

PASTRIES & BREADS v

Plain Croissant	\$4	Breads	\$2.5
Chocolate Croissant	\$4.5	wheat bread, plain bagel	
Almond Croissant	\$5	homemade biscuit, sourdough	
Cheese Danish	\$4		
Raisin Roll	\$4		

Le Panier **\$23**
an assortment of all the
pastry items served with jam
and butter

Cinnamon Roll **\$5**

HAND SQUEEZED FRUIT JUICES



glass **\$5** | carafe **\$10**

ORANGE | GRAPEFRUIT | LEMONADE

BEVERAGES

Coffee	\$4
Espresso	\$4
TeBella Loose Tea	\$5.5
Fruit Juices	\$4
apple, pineapple, cranberry, or tomato	
Cocktails	
Aperol Spritz	\$14.5
Aperol, Les Allié's Sparkling Brut	
Mimosa for Two	\$22
Ruffino Prosecco, fresh orange juice	
Frosé	\$12.5
vodka spiked frozen rosé	
Cassis Bloody Mary	\$12.5
Cassis homemade bloody mary mix, vodka + upgrade to EG Premium Vodka	+ \$2
Flirty Italian	\$14
EG Vodka, Aperol, lemon juice, Psychaud's bitters, muddled raspberries	
High Noon Seltzers	\$7.25
pineapple, grapefruit, black cherry, peach, watermelon, mango, lime	

HAND SQUEEZED JUICE OF THE DAY

\$9 healthy blend of assorted
fruits and veggies

AVOCADO TOAST

\$9

avocado smash, everything bagel spice,
arugula, heirloom tomatoes, EVOO v
add over easy egg + **\$2.75**

BRUNCH EXTRAS – \$7

Applewood Smoked Bacon GF	Sliced Tomatoes v • GF
Chorizo Patties GF	Seasonal Fruit v • GF
Breakfast Sausage Links GF	Greek Yogurt
Smoked Salmon GF	
Fresh Avocado v • GF	
Roasted Red Bliss Potatoes v • GF	

**Brûléed
Grapefruit** v • GF

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.