



BRUNCH

Served on Saturday + Sunday
11:30 a.m. - 4 p.m.



Plates

- Smoked Salmon Rye Toast & Caper Cream Cheese 14.00
- Chicken Salad Platter Lettuce, Tomato, Onion, Pita 13.50
- Seasonal Fruit Plate Cottage Cheese 13.50

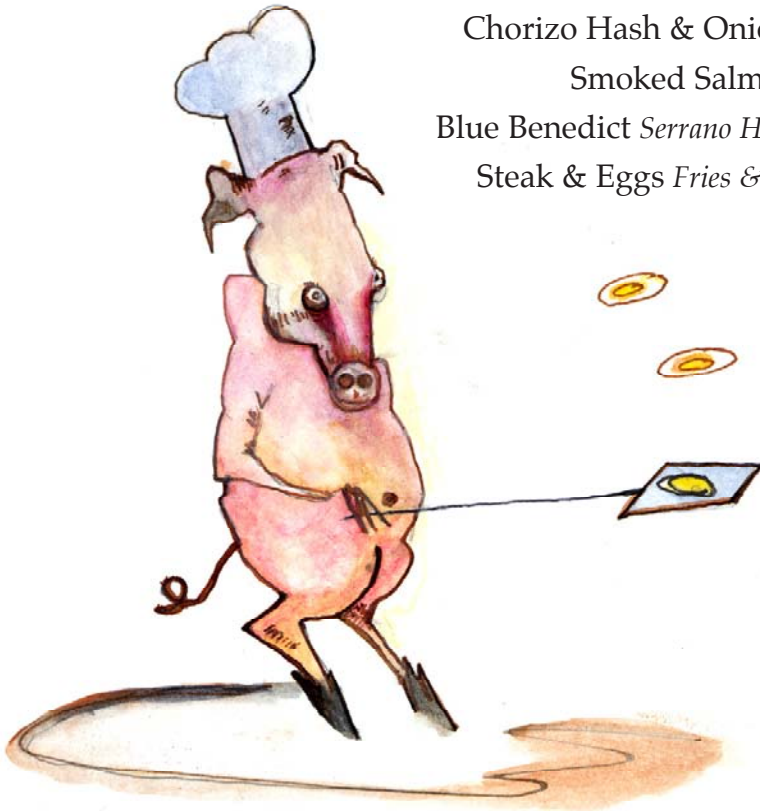


FRENCH TOAST

- Vermont Maple Syrup Butter
Challah 11.50
- Raisin Walnut 11.50
- With fresh Berries add 3.50

Poached Eggs

- Shrimp & Bacon Hash Hollandaise Sauce 14.50
- Spinach, Mushrooms & Bacon Red Wine & Hollandaise Sauce 12.50
- Chorizo Hash & Onions Lemon Cayenne Hollandaise Sauce 12.50
- Smoked Salmon Caviar Cream & Rye Toast 16.50
- Blue Benedict Serrano Ham, Jarlsberg, Tomato on Toasted Challah 15.50
- Steak & Eggs Fries & Red Wine Sauce 6 oz. 19.50 & 12 oz. 28.50

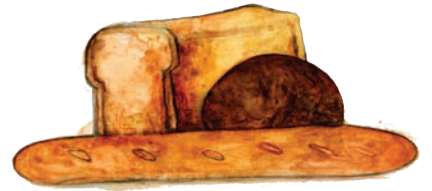


Sides

- Chorizo Hash 7.00
- Bacon 5.00
- Home Fries 5.00



Sandwiches



Grilled Steak *Horseradish Cream, Tomato, Onion Rings on Ciabatta* 21.00
Grilled Eggplant *Cacio de Roma Cheese, Tomato, Watercress on Ciabatta* 14.50



Country Pâté *on Rye* 14.50
Yellowfin Tuna Salad *on Toasted Challah* 14.50

Cotto di Parma *Butter on Baguette* 11.50
B.L.T. *on Whole Wheat* 12.50

Serrano Ham *Brie on Baguette* 14.50
Smoked Salmon *Cream Cheese on Raisin Walnut Bread* 15.50

Vegetable Sandwich *on Olive Flat Bread* 12.50

BBQ Pork *Coleslaw on Ciabatta* 14.50

Egg Salad *on Country White* 11.50

Tongue *Pickled Onions on Baguette* 14.00

Saucisson Sec *Butter on Baguette* 12.50

Shrimp Salad *Roasted Tomato Mayonnaise on Challah* 16.00

Grilled Chicken *Olive Relish, Roasted Garlic, Provolone on Ciabatta* 15.00

Goat Cheese *Warm, Red Pepper, Beet, Grilled Onion Relish on Ciabatta* 13.50

The Blue Ruben *Chorizo, Cole Slaw, Cheddar on Baguette* 15.00

Fried Catfish *Corn Tartar on Ciabatta* 17.50

Rillette *Cornichons on Baguette* 12.50

Chicken Salad *Jarlsberg on Country White* 12.00

Hamburger or Chicken Burger *Deluxe* 14.50

