



Once Upon a Brunch...

Breakfast...

EGG PLATTER

TWO EGGS ANY STYLE SERVED WITH FRESH SEASONAL VEGGIES AND POTATO HASH. 9
ADD BACON OR SAUSAGE FOR \$2

FRENCH TOAST

HOUSEMADE CHALLAH BREAD, & ORANGE SAUCE, SERVED WITH FRESH FRUIT. 10
SUB MAPLE SYRUP FOR \$1

GRANOLA

SERVED WITH FRESH FRUIT & LOW FAT YOGURT. 8

WAFFLE DU JOUR

SERVED WITH FRESH FRUIT. ASK YOUR SERVER. 10

Additional Sides...

CAESAR SALAD

GARDEN-FRESH ROMAINE LEAVES TOSSED WITH OUR SIGNATURE CAESAR DRESSING & CROUTONS & FRESH PARMESAN. 5.50

GARDEN SALAD

FRESH MIX OF LEAFY GARDEN GREENS TOPPED WITH SEASONAL PRODUCE & A HOMEMADE DRESSING OF YOUR CHOICE. 4.50

ICEBERG WEDGE. 7.49

YOUR CHOICE OF OUR HOMEMADE DRESSINGS:

ROASTED GARLIC BALSAMIC, WHITE BALSAMIC, RASPBERRY VINAIGRETTE, BLUE CHEESE, RANCH, 1000 ISLAND, HONEY MUSTARD. EXTRA DRESSING: .50

Omelets...

SRIRACHA SEAFOOD OMELET

A SPICY WAY TO START YOUR SUNDAY. SCALLOPS, SHRIMP & CRAB MEAT, SERVED WITH POTATO HASH. 14

MEDITERRANEAN OMELET

MADE WITH SUN-DRIED TOMATO, FETA CHEESE, ONION & BASIL, SERVED WITH POTATO HASH. 11

Poached Eggs & Hollandaise...

CLASSIC EGGS BENEDICT*

TWO POACHED EGGS, ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE SAUCE, POTATO HASH. 11

FLORENTINE BENEDICT*

TWO POACHED EGGS ON ENGLISH MUFFIN, SPINACH, MUSHROOM, TOMATO, TOPPED WITH HOLLANDAISE SAUCE AND SERVED WITH POTATO HASH. 12

PORTOBELLO BENEDICT*

TWO POACHED EGGS, FRESH ASPARAGUS, GOAT CHEESE AND HOLLANDAISE SAUCE ON PORTOBELLO CAP, SERVED WITH POTATO HASH. 12

SALMON CAKE BENEDICT*

TWO POACHED EGGS ON SALMON CAKES, SERVED WITH POTATO HASH AND AVOCADO HOLLANDAISE SAUCE. 15

FRESH PASTRY

BUTTER OR CHOCOLATE CROISSANT. 3.50

...The Plot Thickens...

CLASSIC BURGER & FRIES*

A MOUTH-WATERING BEEF PATTY COOKED TO ORDER, WITH LETTUCE, TOMATO, ONION. 10
ADD BACON FOR \$2, CHEESE FOR \$1

CAMBODIAN BREAKFAST*

SLICED TENDER BEEF AND 2 POACHED EGGS OVER KALE AND POTATO HASH, SRIRACHA DRIZZLE. 13

STEAK & EGGS*

RIBEYE COOKED TO PERFECTION, 2 EGGS ANY STYLE, FRESH SEASONAL VEGETABLES & POTATO HASH. 15

GRILLED SALMON*

ATLANTIC SALMON GRILLED TO PERFECTION, TOPPED WITH HOLLANDAISE SAUCE, SERVED WITH CHEF SOKUN'S GRITS. 15

SHRIMP & GRITS

BY POPULAR DEMAND, OUR VERSION OF THIS SOUTHERN CLASSIC. 15
(DOES NOT CONTAIN PORK)

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH HAM & SWISS CHEESE, TOPPED WITH DIJON MUSTARD SAUCE AND SERVED WITH FRESH SEASONAL VEGGIES. 13

ADD'L SIDES

CHEF SOKUN'S GRITS - FRESH FRUIT - FRESH SEASONAL VEGETABLES - POTATO HASH. 5

Of Magic Potions & Elixirs...

Orange, Mango or Pineapple Mimosa, Poinsettia. 8
Bloody Mary (with well vodka) 8

WE STAND BEHIND OUR SERVICE. A MINIMUM OF 15% GRATUITY IS CUSTOMARY & APPROPRIATE. 20% GRATUITY FOR PARTIES OF 5 OR MORE.

NO SUBSTITUTIONS - \$5 SPLIT PLATE CHARGE - \$3 OUTSIDE CAKE PLATE - \$20 CORKAGE FEE.

...From The Butcher's Stall...

WE SERVE THE HIGHEST GRADE OF A5 WAGYU TENDERLOIN IN THE WORLD FROM HYOGO KEN, JAPAN, PERFECTLY SEARED AND SERVED WITH OUR HOMEMADE STEAK SAUCE.

THE RESULT IS A RICH, LUSCIOUS CUT OF BEEF THAT PRACTICALLY DISSOLVES ONCE IT HITS YOUR TONGUE.

18 OZ. CERTIFIED ANGUS BEEF, "CHOICE" BONE-IN DRY-AGED RIBEYE*. 59

36 OZ. CERTIFIED ANGUS BEEF "PRIME" BONE-IN RIBEYE*. 96

14 OZ. CERTIFIED ANGUS BEEF "PRIME" NY STRIP*. 39

6 OZ. "A3" AMERICAN WAGYU TENDERLOIN*. 45

9 OZ. "A3" AMERICAN WAGYU TENDERLOIN*. 65

"A5" JAPANESE WAGYU TENDERLOIN* - \$20 PER OZ., 2 OZ. MINIMUM**

(** MEDIUM-RARE MAXIMUM COOKING TEMP)

ADD-ONS

COMPOUND BUTTER. 3
AU POIVRE SAUCE. 3
RED WINE REDUCTION SAUCE. 3
SAUTÉED MUSHROOMS. 5
ROQUEFORT BLUE CHEESE SAUCE. 4
SAUTÉED ONIONS. 4

SIDES

HOMEMADE, HAND CUT FRENCH FRIES. 5
ROASTED POTATOES. 5
FRESH SEASONAL VEGETABLES. 5
ASPARAGUS. 5

COOKING TEMPERATURE GUIDE:

Rare: cool red center - **Medium Rare:** warm red center - **Medium:** warm pink center
Medium Well: slightly pink center - **Well Done:** little or no pink

And they lived happily ever after...

CRÈME BRÛLÉE. 8
CHOCOLATE MOUSSE. 8
BANANAS FOSTER. 10
BOURBON BREAD PUDDING. 9
TARTELETTE DU JOUR... MARKET PRICE.
PROFITEROLE. 10
CHOCOLATE LAVA CAKE. 10
POT DE CRÈME. 5
- À LA MODE, ADD \$3



The End