

BISTRO

d'Azur  
the

# Pop Up Brunch

(à la carte)

11:00 AM - 2:30 PM on Mar 22, 2026  
French–Mediterranean Brunch Table

## Small Plates

### Avocado Tartine – \$18

crushed avocado, lemon, olive oil, chili flakes, grilled sourdough

### Warm Goat Cheese Tartine – \$18

chèvre, lavender honey, pistachio, toasted country bread

### Heirloom Tomato & Burrata – \$22

basil, olive oil, grilled focaccia

### Mediterranean Shakshouka – \$22

baked eggs, spiced tomato, roasted peppers, feta, grilled bread

### Smoked Salmon Rillettes – \$24

crème fraîche, dill, capers, toasted baguette

### East Coast Oysters

½ dozen \$18 / dozen \$34

mignonette, lemon, cocktail sauce

## Brunch Plates

### Lemon Ricotta Pancakes – \$25

berries, wildflower honey, whipped mascarpone

### Orange Blossom French Toast – \$25

brioche, orange blossom syrup, pistachio mascarpone

### Eggs Benedict – \$28

poached eggs, bacon, toasted English muffin, hollandaise

### Smoked Salmon Benedict – \$32

poached eggs, smoked salmon, English muffin, dill hollandaise

### Croque Madame – \$27

ham, gruyère, béchamel, fried egg

### Mediterranean Steak & Eggs – \$36

grilled hanger steak, rosemary potatoes, sunny eggs

### Mediterranean Brunch Board – \$36

soft eggs, burrata, avocado, prosciutto, olives, tomato, grilled bread

## Kids

### **Kids Brunch Plate - \$15**

scrambled eggs, bacon, potatoes, toast

### **Kids Pancakes - \$15**

two fluffy pancakes, berries, maple syrup

## Light Sides

### **Seasonal Fresh Fruit Bowl - \$19**

selection of sliced melon, berries, citrus, and grapes

### **Mediterranean Citrus & Berry Bowl - \$18**

fresh berries, orange segments, mint, honey drizzle

## Sweet Finish

### **Crème Brûlée - \$16**

### **Warm Crêpe - \$17**

vanilla ice cream, caramel sauce