

SUNDAY BRUNCH

Every Sunday
10:30 AM - 2:30 PM

Reservations preferred. Walk ins welcome.

APPETIZERS

Bistro Basket - \$19

mixed croissant, danish, cinnamon roll

Falafel Duck Pastrami - \$22

falafel patty with duck pastrami, chipotle, garlic, frisée salad

Beef Carpaccio - \$24

top round Angus, pickled onion, arugula, capers, parmigiana espuma

Heirloom Tomato & Burrata - \$22

basil, olive oil, grilled focaccia

Bistro Brunch Salad with Poached Egg - \$24

poached eggs, cherry tomatoes, fingerling potatoes, bacon, mixed crisp greens, light vinaigrette

Smoked Salmon Rillettes - \$24

crème fraîche, dill, capers, toasted baguette

COLD BAR

Shrimp Cocktail - \$28

boiled shrimp with tangy cocktail sauce

Bloody Mary Shrimp Ceviche - \$32

shrimp marinated in tomato, citrus, and spices

East Coast Oysters - 1/2 dozen \$18, dozen \$34

served with fresh lemon wedges, cocktail sauce or spicy sauce

Seacuterie Board - \$42

smoked salmon, shrimp, mussels, oysters, crab legs, lemon wedges, paired with acidic and crunchy accompaniments

MAINS

Classic Omelette - \$28

omelette, bacon, mixed greens, strawberry, roasted almonds, goat cheese, lemon dressing

Whisky mushrooms & Omelette - \$28

whisky mushrooms, omelette, spicy honey, mascarpone cheese, served with truffle fries

Mediterranean Shakshouka - \$30

roasted bell pepper, spicy red sauce, poached eggs

Brioche Challah - \$28

Challah French toast, banana cream, mixed berry compote, fruits

Japanese Fluffy Pancakes - \$28

mini fluffy pancakes, blackberry compote, strawberry whipped cream, fruits

Dubai Pancakes - \$28

stack of pancakes, pistachio, kataifi, chocolate, pistachio cream

Smoked Salmon filled with Hollandaise - \$36

smoked salmon in hollandaise sauce, French cream, chives, spicy honey, pistachio crumbs

Beef Steak & Eggs - \$42

Rib eye, Angus, roasted herbs, fingerling potatoes

MOCKTAILS

Marseille Mule - \$12

seedlip spice, ginger beer, cinnamon stick

Grove and Tonic - \$12

seedlip grove, fever tree tonic water, lemon slice

St. Agrestis "Phony Negroni" - \$12

floral, citrus driven of juniper

La Mer Blue lemonade - \$10

blue citrusy drink with blue curacao, tonic water

NON-ALCOHOLIC BEERS

& IPA'S

Athletic Brewing Co Lite Lime & Salt - \$7

bright notes of lime, salt and subtle aromas

Upside Dawn Golden - \$7

brewed with earthy, spicy and citrusy character.

Free Wave Hazy IPA - \$7

loaded with Amarillo, Citra and Mosaic hops

Run Wild IPA - \$7

perfectly balanced and brewed with organic Vienna malt and a blend of five Northwest hops

Heineken ABV 0.0% - \$7

crafted in the Netherlands, this brew offers the authentic taste of Heineken at just 69 calories.

FRUIT BOWLS

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

KID'S MEALS

Brunch Plate - \$15

eggs, bacon, cheese & French fries

Pancake Plate - \$15

chocolate or plain pancakes, bacon, syrup

Margarita Flat Bread Pizza - \$15

flat bread pizza

COFFEES & TEAS

Espresso - \$6

Americano - \$7

Cappuccino (hot/cold) - \$7

Latte (hot/cold) - \$7

Macchiato - \$7

Decaf Breakfast (hot) - \$6

English Breakfast (hot) - \$6

Earl Grey (hot) - \$6

Ginger Pear (cold) - \$7

Orange Papaya (cold) - \$7

Blueberry Merlot (cold) - \$7

DESSERTS

Crème Brûlée - \$16

Lemon Meringue - \$16

Kataifi Mango - \$16

Dubai Cheesecake - \$16