



# SUNDAY BRUNCH

Every Sunday  
10:30 AM - 2:00 PM

Reservations preferred.

## 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

## Cold Bar

Chef's Selection Oysters (1/2 dozen \$16, 1 dozen \$32)

Poached Jumbo Shrimp Cocktail for 2 - \$34

Seacuterie Board for 2 - \$39  
(oysters, chilled mussels, poached shrimp, crab, citrus, sauces & accoutrements)

## Mocktails

LA MER BLEUE (Blue) - \$11  
refreshing, citrusy, vibrant

ROSÉ LIMONADE (Pink) - \$11  
light, floral, brunch-friendly

CITRUS SOLEIL (Yellow) - \$11  
zesty, fresh, easy

MARSEILLE MULE (Golden Ginger) - \$13  
crisp, spicy, refreshing

## Coffee & Tea

Espresso - \$6

Americano - \$7

Cappuccino (hot/cold) - \$7

Latte (hot/cold) - \$7

Macchiatto - \$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

## Kid's Meal

Kids Brunch Plate - \$15  
scrambled eggs, bacon, potatoes, toast

Kids Pancakes - \$15  
two fluffy pancakes, berries, maple syrup  
Light Sides

## Add Ons

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 - \$16  
vanilla ice cream, caramel sauce

Lemon Meringue - \$16

Cognac Cake - \$16

Chocolate Torte - \$16  
with vanilla ice cream