



SUNDAY BRUNCH

Every Sunday
10:30 AM - 2:30 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**