

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES

Three Eggs Your Way GF with bacon, smoked ham or breakfast sausage	\$11.5 +2
Croissant Sandwich egg, sausage, and cheddar	\$13
Scrambled Egg Burrito chorizo, avocado, cheddar cheese, tomato salsa	\$13.5
Crab Benedict lump crab, English muffin, hollandaise sauce	\$14.5
Smoked Salmon Benedict toasted bagel, cream cheese, hollandaise sauce	\$14
Egg White Omelet GF smoked salmon, asparagus, goat cheese	\$13.5
Fines Herbes Omelet v • GF sautéed spinach, feta cheese	\$13
Meat Lover's Omelet GF breakfast sausage, smoked ham, bacon, cheddar	\$14

SPECIALTIES

Blueberry Pancakes v poppy seed, lemon ricotta	\$13.5
Prime Rib Hash red bliss potatoes, red pepper, caramelized onions, baby arugula, two eggs your way	\$15
Quiche of the Day mixed baby greens	\$13
Andouille Sausage & Shrimp Ragout GF roasted pepper, caramelized onion, cheddar grits	\$13
Homemade Granola v nonfat vanilla yogurt, fresh fruit, raspberry coulis	\$12

BRIOCHE FRENCH TOAST



\$14

honey mascarpone, banana, fresh strawberries **v**

BRUNCH EXTRAS

Roasted Red v •	GF	Smoked Ham	\$ 5 .5
Bliss Potatoes	\$5	Smoked Salmon	\$5.5
Cheddar v • GF Cheese Grits	\$5.5	Nonfat Vanilla Yogurt v • GF	\$4 .5
Crispy Bacon	\$6	Toasted v	
Breakfast Sausage	\$5. 5	Mini Bagels	\$2.75
		Fresh Fruit v	\$5.5

PASTRIES

Plain Croissant	\$3	Raisin Roll	\$3
Chocolate Croissant	\$3.5	Le Panier	\$15
Almond Croissant	\$3.5	an assortment of all of the pastries items served with jam and butter	
Cheese Danish	\$3		
Brioche au Sucre	\$2.75		



BEVERAGES

Coffee	\$3.25
Espresso make it a double	\$3.5 +1. ²⁵
Macchioato	\$3.75
Cappuccino	\$4.5
Milk	\$3.25
Mighty Leaf Tea chamomile citrus, organic African nectar, organic green tea, Earl Grey decaf, organic Earl Grey, or organic breakfast	\$ 4 .5
Iced Tea regular, rock melon cantaloupe, cucumber, or south seas blend	\$3
Fresh-squeezed Lemonade	\$ 4
Fruit Juices apple, grapefruit, pineapple, cranberry, orange, or tomato	\$3.25

COCKTAILS

Mimosa for Two Prosecco Ruffino, fresh orange juice	\$18
Mimosa sparkling wine, orange juice	\$8.5
French Bellini Lillet Blanc, Pêche de Vigne, sparkling wine	\$10.5
Cassis Bloody Mary Cassis' homemade bloody mary mix, vodka	\$9.25



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FRUIT SALADS

Blanc & Noir

sweet honeydew, blackberry, feta and mint

French Berry

mixed berries and red wine syrup

Good Morning

citrus, cucumber and sweet melons with tarragon

West Indies

pineapple, banana, kiwi and mango in ginger syrup

SMOOTHIES

Healthy Green

spinach, pear, apple, kiwi and banana

Morning Dew

watermelon and almond milk frappe

Tropical Freeze

banana, pineapple, mango and passion fruit sorbet

Berry Velvet

mixed berries with yogurt



VEGETARIAN & GLUTEN-FREE OPTIONS INDICATED WITH — V • GF PRIVATE DINING ROOM AVAILABLE FOR YOUR SPECIAL EVENT — PLEASE INQUIRE