

Brunch

Brunch Drink Specials \$8

Bloody Mary (add \$3.50 for Ketel One or \$3.75 for Grey Goose),
Peach, Strawberry or Pear Bellini,
Mimosa, Screwdriver

~ OR ~

Half-Price Bottle of La Marca Prosecco \$15

Lemon Crêpes V	8
<i>Meyer lemon crêpes, ricotta cheese, honey, berries and powdered sugar</i>	
Mixed Berry French Toast V	11
<i>brioche dipped in spiced egg batter and griddled, macerated berries</i>	
Bananas Foster French Toast V	14
<i>brioche dipped in spiced egg batter and griddled, fresh bananas, Foster sauce, candied walnuts and whipped cream</i>	
Quiche Lorraine	10
<i>house-made quiche with spinach, onion, bacon and Gruyère, petite salad</i>	
American GF	11
<i>two eggs any style, bacon or sausage, house potatoes (additions: extra egg \$1, country ham \$4, French toast or cornbread waffle \$4)</i>	
Corned Beef Skillet GF	14
<i>two eggs any style on top of house-cured corned beef, white cheddar and house potatoes</i>	
<p><i>The following five entrées include choice of house potatoes, fresh fruit or side salad, and choice of bacon or chicken apple sausage. Add an additional egg for \$2.</i></p>	
Garden Omelet GF V	12
<i>eggs with spinach, mushrooms, goat cheese, tomato and avocado (egg whites available upon request)</i>	
Create Your Own Omelet GF (add more items for \$1 each)	14
<i>choice of three items (ham, bacon, sausage, mushrooms, peppers, onions, spinach, Gruyère, cheddar, provolone) (add salmon \$4)</i>	
Eggs Benedict	14
<i>Canadian bacon, poached eggs, lemon thyme hollandaise on an English muffin topped with fresh chives</i>	
Smoked Salmon Benedict	16
<i>house smoked salmon, poached eggs, English muffin, chipotle Béarnaise</i>	
Vegetable Benedict GF V	15
<i>portabello mushroom, spinach, tomato, avocado, poached eggs, Béarnaise</i>	

Brunch

Biscuits and Gravy 9
buttermilk biscuits smothered in a house-made Provençal country gravy, two eggs any style

Apple Fritter Waffle **V** 14
house-made cornbread waffle, topped with fuji apple compote, apple butter, candied walnuts and whipped cream

Chicken & Waffles 18
cornbread waffles with fried chicken, jalapeno honey butter and maple syrup

Country Fried Steak 19
*breaded and tenderized cube steak pan-fried and topped with our house country gravy and two eggs any style
(add side biscuit and Provençal country gravy for \$4)*

All sandwiches are served with choice of hand-cut fries, sweet potato fries, Caesar salad or mesclun salad

Monaco 8/12
roasted turkey or roast beef, avocado, lettuce, tomatoes, red onion, alfalfa sprouts, provolone cheese, aioli and Dijon, choice of soft roll or brioche bread half/full

Club 15
house roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche

Hamburger provençal 17
charbroiled ½ lb. Angus beef, caramelized onions, on house-made bun

Portobello Burger **V** 14
grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomato, provolone cheese with pistou aioli on a house roll

Apple Salad (Salade au pommes) **GF** **V** 9/13
Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing

Shrimp Louis **GF** 15
bay shrimp, greens, hard-boiled egg, cucumber, avocado, red onion and Louis dressing

SUPPLEMENTS 4

House Potatoes
Chicken-Apple Sausage
House-made Cornbread Waffle

Mixed Fruit
Bacon
Country Ham

Biscuit and House-made Provençal Country Gravy

GF = Gluten-Free **V** = Vegetarian

Corkage \$20

18% gratuity for parties of 7 or more

~ Consuming raw or uncooked foods may be a health risk~