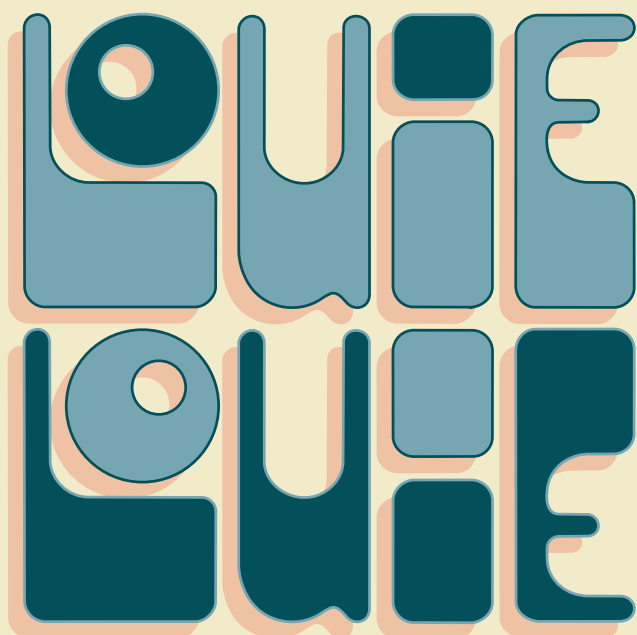




BRUNCH Happy Hour

Sunday: 10 am to 3 pm

Cocktails \$9

Mimosa
orange juice, sparkling wine

Rosé Spritz
rose wine, hibiscus simple, lemon, sprite

Bloody Mary
*vodka, house-made bloody
mary mix*

Red Sangria

White Sangria

Beer \$6

seasonal selection

Wine by the Glass \$8

Sparkling Wine

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

To Eat

Crispy Artichokes 10
meyer lemon puree, espellette, dill

Truffle Pommes Frites 8
spicy aioli (d)

Onion Soup Gratinée 10
sourdough, provolone (d,g)

House Made Potato Chips 8
smoked onion crème fraîche (d)

Marinated Olives 8
spiced nuts (n)

House Made Pickled Vegetables 12
fromage blanc, olive tapenade, toasted crostini (d,g)

Short Rib Poutine 12
truffle pommes frites, burgundy gravy, sunny side egg (d,g)

Mini Shrimp and Grits 14
*castle valley mill grits, braised collard greens,
country ham, brioche croutons (d,g,s)*

Mini Bananas Foster Waffle 12
brûléed bananas, walnuts, buttery rum sauce (d,g,n)

Tuna Tartare* 14
brioche melba, chili oil, sauce ravigote (d,g)

Louie Pull Apart Breakfast Sandwich For Two 17
*ham, egg, gruyère, truffle onion jam, louie sauce,
brioche bun (d,g)*

French Girl Brunch \$25

French Toast Sticks
*three dipping sauces; caramel, chocolate.
crème anglaise (d,g)*

Fresh Fruit

Espresso Martini
*Espresso vodka, coffee liqueur, demerara,
freshly brewed espresso*

ALLERGIES: D-DAIRY, G-Gluten, N-NUTS, S-Shellfish

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash