## Starters



Chocolate pate sucre crust, chocolate mousseline cream, coconut mousse, whipped cream

## Main Events

Brunch Skins $\mid 15$
Potato skins, bacon, scrambled eggs, cheese topped with sour cream and chives
Bananas Foster French Toast.| 17
Challah, caramelized brown sugar, bananas, caramel sauce, Chantilly cream.

## Smoked Salmon Avocado Toast| 18

English muffin, guacamole, cherry tomatoes, pickled onions; smoked Norwegian salmon, 2 eggs
*NY Strip and Eggs |
20
Grilled NY strip, herbed compound butter, pickled pearlonions, 2 eggs, hash browns, and choice of toast

## French Omelet <br> 14 <br> 

- Three eggs, boursin cheese, chives, hash browns, choice of toast


## White Omelet | 19 <br> 

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Egg white omelet, white onion, white asparagus, gruyere cheese, Mornay sauce, hash browns, and choice of toast

## Chicken \& Waffles | 17

Three crispy chicken thighs, Belgian waffle, maple butter, hot sauce infused syrup
Deep Dish Quiche | 14

- Ask your server for this ̀ weeks selection. Mixed greens salad

Banana Split Parfait | 10
Greek yogurt topped with a trio of fruit compotes, banana slices, and house made granola

## Three Little Pigs Breakfast Pizza | 20

Sausage, bacon, ham, scrambled eggs, cheddar cheese, bechamel sauce
Tortellini and Pork Belly | 25
White cheddar, Gouda Mornay sauce, leeks, onion, pork belly
Brốwn Sugar Pineapple Ham | 24
Served with cheesy potato casserole and roasted carrots
Maryland Crab Cakes | 34
Two crab cakes, tomato hollandaise, German potato salad, and haricot vert
Ratatouille
Served with braised greens and rice pilaf

