



# Brunch Menu

## CRAB CAKE BENEDICT \$42

Crab cakes over remoulade sauce, topped with a poached egg, finished with bearnaise sauce, and served with broccolini.

## SHRIMP AND GRITS \$32

Seared shrimp served over a bed of truffle goat cheese polenta.

## CROQUE MADAME \$28

Black forest ham, gruyere cheese, and truffle bechamel on sourdough bread, topped with a sunny-side-up egg, and served with fingerling potatoes.

## STEAK BENEDICT \$80

8oz Wagyu filet topped with a poached egg, finished with bearnaise sauce, and served with herb potatoes.

## FRENCH TOAST \$26

Mascarpone and macerated strawberry- stuffed French toast topped with candied walnuts, powdered sugar, and house syrup, served with fresh fruit.

## OEUF BROUILLES \$18

A bed of whipped eggs topped with a hollandaise sauce, served with back bacon and fingerling potatoes.

## BURGUNDY ESCARGOT \$18

Half dozen - served with toasted baguets

## BURRATA SALAD \$18

*Served on a bed of heirloom tomatoes topped with a blackberry compote*

## HALF RACK OF LAMB \$40

*Sous vide Australian rack of lamb served with pomme puree and haricot verts*

## COCKTAILS

### SCRATCH BLOODY MARY \$12

SANGRIA \$12

Red or White

MIMOSA \$3

Champagne with orange, cranberry, pineapple, or grapefruit juice. For an extra \$3, you can add Chambord, Grand Mariner, or St. Germain.

