

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.

OEUFS 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.