

BRUNCH

SATURDAY & SUNDAY | 12:00PM - 3:00PM

ENDLESS MIMOSA, BLOODY MARY, BELLINI ADD \$20
WITH PURCHASE OF BRUNCH ENTRÉE OR PRIX-FIXE (TWO HOUR LIMIT*)*

APPETIZER

SOUP OF THE DAY

AVOCADO TOAST OF THE DAY

BURRATA SALAD

Pickled peaches, toasted almonds, mizuna greens, sliced red onions, and fennel pollen

ENTRÉE

EGGS BENEDICT | EGGS ROYALE

Poached organic eggs, Canadian bacon or smoked salmon, English muffin accented with Cresskill farm parsley potatoes

SWEET FRENCH TOAST | SAVORY FRENCH TOAST

Crusted with glazed corn flakes and caramel or ham and provolone cheese

CROQUE MOSIEUR | CROQUE MADAME

Parisian ham with Gruyère cheese, béchamel sauce, white bread, baby Kale and French fries

DESSERT

LEMON CURD

With balsamic roasted strawberries

APPLE GALETTE

With caramel drizzle

\$29

(TAX & 20% GRATUITY NOT INCLUDED)



EXECUTIVE CHEF - ROBERT HOHMANN

Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order. Please inform us if your party has a food allergy. 20% gratuity will be added for parties of 6 or more.