

COCKTAILS

Bacon Mary 13
*bacon infused revivalist
dragon dance gin, vodka, tomato*

Bellini Bouquet 49
*shareable selection of
st-germain, peach, aperol-apple*

MOCKTAILS

Grapefruit Spritz 6
*grapefruit juice,
cinnamon, club soda*

French Bleu 9
*abstinence citrus, abstinence spice,
sparkling simple, ginger beer*

Peach Palmer 6
*ice tea, lemonade, peach nectar,
agave, lemon juice*

French Violette 9
*abstinence citrus, abstinence
spice, pineapple juice, chambord,
lemon juice*

FIRST COURSE

Cinnamon Donuts 10
*creme anglaise,
cinnamon sugar (d,g)*

Seasonal Breakfast Loaf 14
*Freshly baked in house, whipped but-
ter (d,g,n)*

Butternut Squash Soup 14
young herbs (d)

Lobster Bisque 14
shrimp, oven dried tomato (d,s)

Whipped Ricotta 16
*blueberry marmalade, mint,
granola, sourdough (d,g,n)*

Shrimp Cocktail 28
*old bay marinated, cocktail sauce,
fresh lemon* (s)*

Oysters on the Half Shell MP
shallot mignonette, cocktail sauce (s)*

Yellowfin Tuna Tartare 19
*avocado, sesame ginger
vinaigrette* (d,g)*

Cheese Plate 19
traditional accompaniments (d,g,n)

BRUNCH ENTREES

Classic Eggs Benedict 17
*english muffin, canadian bacon,
hollandaise, home fries* (d,g)*

Autograph Omelette 16
*oven dried tomato, goat cheese, bacon
onion, home fries (d,g)*

Country Breakfast 17
*scrambled egg, bacon, toast,
home fries, greens (d,g)*

Shakshuka 17
baked eggs, spiced tomato gravy (d,g)

Belgian Waffles 16
lemon cream, fresh berries (d,g)

Three Cheese Omelette 16
*smoked gruyère, aged cheddar,
parmesan, chives, home fries (d,g)**

Steak & Eggs 35
*8 oz ny strip, home fries,
hollandaise*(d,g)*

Spinach Cobb Salad 18
*poached chicken, avocado,
blue cheese, bacon, egg (d,g)*

Ham & Gruyere Melt 19
*brioche, grain mustard,
choice of soup (d,g)*

Smoked Salmon Benedict 20
*heirloom tomato, spinach, hollandaise,
english muffin, home fries* (d,g)*

Baby Kale & Grilled Shrimp 26
*pear, apple, roasted butternut, pecans,
goat cheese, pickled red onions, maple
balsamic dressing (d,n,s)*

Short Rib Hash 20
*spinach, peppers, onions,
sunny side up egg* (d,g)*

Warm Quinoa Bowl 17
*oven dried tomato, mushroom,
arugula, sunny side up egg* (d)*

Avocado Toast 16
*sourdough, heirloom tomatoes, basil,
greens (d,g)*

Chicken Caesar Salad 22
*grilled chicken, sourdough croutons,
shaved parmesan (d,g)*

8 oz Prime Burger 25
*aged cheddar, bacon, caramelized
onions, truffle aioli*(d,g)*

SIDES 10

Applewood
Smoked Bacon
Pork Sausage

Truffle Parmesan
Fries (d,g)

Sweet Potato
Fries (g)
Home Fries (g)

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash