

SUNDAY SPARKLERS

House Aperitif – Sparkling Wine with House-Made Peach Syrup & Angostura Bitters 11

Classic Mimosa – Sparkling Wine & Fresh Squeezed Orange Juice 11

Blueberry Bubbles – Sparkling Wine, Wild Blueberry Syrup, Fresh Thyme, Lemon Twist 12

Champagne Cocktail – Sparkling Wine, Sugar Cube & Bitters 11

Kir Royale – Sparkling Wine with Crème de Cassis & a Twist of Lemon 11

BRUNCH

House-Made Blueberry Pancakes

Vermont Maple Syrup

16

Brioche French Toast

House-Made Brioche, Mixed Fresh Fruit, Vermont Maple Syrup

18

Avocado Toast

Sliced Brickery Sourdough, Toasted Sesame, Breakfast Radish, Micro Radish Greens, Poached Farm Egg

15

Beaujolais Benedict

Sliced Brickery Sourdough, Italian Style Capicola Ham, Mornay Sauce, Crispy Country Potatoes, Poached Farm Eggs

18

Duck Confit Chilaquiles

Crispy Tortilla Chips, 4-Hour Duck Confit, Queso Fresco, Cilantro, Two Organic Farm Eggs

22

Pork Belly Fried Rice

Aromatic Rice, Crispy Pork Belly, Prawns, Snap Peas, Vietnamese Herbs, Sunny-Side-Up Organic Farm Egg

22

Crispy Chicken Fried Steak

House-Made Sausage Gravy, Two Organic Farm Eggs cooked to order, Crispy Country Potatoes

24

Span-ish Shakshuka 

Smoked Paprika Chorizo, Spanish Sofrito, Baked Organic Farm Eggs, Curried Country Potatoes

19

Beaujolais Biscuits & Gravy

House-Made Sausage Gravy, Breakfast Biscuits, Two Organic Farm Eggs cooked to order

15

Vegetable Frittata

Farm Fresh Seasonal Vegetables, Roasted Garlic, Pecorino Romano, Mixed Green Salad

15

Duck Confit Cobb Salad

Mixed Greens, Duck Confit, Bacon, Egg, Chevre Cheese, Green Olives, Tomato, Avocado, Kalamata Vinaigrette

18

SIDES

House-Made Pecan Brioche Cinnamon Roll 10


Croissant Bread Pudding with Marsala Cream Sauce 10

Rosemary 'Crack' Bacon 5

Two Organic Farm Eggs cooked to order 4

Fresh Fruit Bowl 6

Beaujolais Breakfast Biscuit n' Gravy 9

 Indicates a dish can be made Vegan

Service of twenty percent applied to parties of 6 or more Guests