

PRIX FIXE BRUNCH
\$39⁵⁰ / PERSON

THE OPENING ACTS

(choose one)

Thai Chicken Satay

spicy peanut sauce | pickled cucumber relish GF

Crispy Buttermilk Calamari

lemon | red pepper sauce | crispy garlic pearls

Bistro Charfruiteerie Board

seasonal fruits | tempura brie | cured meats | fresh berries

Avocado & Burrata on Grilled Ciabatta

tomatoes | balsamic | purple onions | green goddess aioli

Champagne & Carrot Bisque

Cream | fresh dill | toasted goat cheese crostini

THE HEADLINERS

(choose one)

Bananas Foster French Toast

vanilla latte icing | dark rum syrup | berries | potatoes | bacon

Lox 'n Sesame Bagel

caper | pickled onion | tomato | cucumber salad | cream cheese

Sliced Steak & Eggs

sunny side up eggs | new potatoes | toast

Grilled Vegetable Tower

mushrooms | quinoa | squash | carrot ginger puree V GF

Cucumber Ribbon Caesar

*romaine heart | parmesan | cornbread crouton V
(Top with Grilled Chicken, Blackened Mahi or Miso Salmon)*

Bistro Steak Burger

sunny side up egg | cheddar | bacon | tomato | brioche | fries

Jumbo Shrimp and Smokey Gouda Grits

Brown butter | grilled corn | shaved herbs

THE ENCORE

(\$9 supplement)

Warm Apple Bomb

butter pecan ice cream | rum sauce

Death by Chocolate Cake

vanilla bean crème | strawberries

An automatic gratuity of 20% will be added to parties of 6 or more

Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions