



## APERITIFS

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- Bloody Mary** 7
- Mimosa** 7
- Screwdriver** 7

Brunch Menu | Spring 2019

## LES ASSIETTES | MAIN COURSES

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- Cordon Bleu Smoked Salmon** 18  
MCF Smoked Salmon, Cream Cheese, Tomato, Cucumber, Red Onion, Capers, Grilled Country Bread
- Brioche French Toast** 17  
Macerated Seasonal Berries, Chantilly Cream, Maple Syrup
- Avocado Toast** 19  
California Avocado, Tomato, Garlic, Artisan Bayonne Ham, Two Poached Eggs
- Croque Madame** 19  
French Ham, Emmental Cheese, Pain de Mie, Farm Eggs, Mornay Sauce
- Julia's Omelet** 18  
Scrambled Farm Eggs, Spinach, Cremini Mushroom, Gruyere Cheese
- Eggs Benedict** 19  
Toasted English Muffin, Two Poached Eggs, Bloomsdale Spinach, Hollandaise Sauce
- Parisian Steak and Egg** 29  
Grilled Hanger Steak, Sunnyside Up Egg, Beurre Rouge, House Fries

## LE MENU DES ENFANTS | CHILDREN'S MENU (10 & UNDER)

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- Brioche French Toast** 10
- Two Scrambled Eggs** 6

Executive Chef Fabrice Marcon



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
*18% service charge for parties of 6 or more*