



Brunch

Appetizers

Plateau á Fromage 15

Chef's seasonal assortment of cheeses and accompaniments, ask your server for current selection

Roasted Duck Jalapeños 9

Double bacon wrapped jalapeños filled with pulled roasted duck and a gouda-cream cheese mixture, drizzled with house ranch

Lobster & Shrimp Dip 10

Creamy mixture of cheese, garlic, herbs and spices topped with sautéed buttery shrimp and lobster served with crostinis

Salads & Extras

Blue Goat side 7 full 13

Spinach, red onion, sliced pears, dried cranberries and toasted almonds, tossed in a blackberry-rosemary shrub with EVOO, topped with fried blueberry goat cheese

Add Chicken 4

Southerner side 5 full 9

Romaine, spinach, tomatoes, cucumbers, cheddar, bacon, hard-boiled egg, choice of dressing

Add Chicken 4

Un, Deux, Trois Burger 9, 12, 16

One, two, or three patties, cheddar, lettuce, tomato, red onion, pickles on a brioche bun with Benchmark mustard, served with pommes frites

Add fried egg 2

Kid's Brunch

Peanut Butter Banana Crepe 5

Warmed crepe filled with honey, bananas, and peanut butter

Breakfast Scrambled 8

Scrambled eggs, hash browns, and bacon

Little Frenchie 8

Thick slices of French bread soaked in a vanilla cream egg mixture, drizzled with syrup

Entrée

Kabayaki Salmon 24

Kabayaki basted salmon topped with citrus pearls over wasabi risotto, served with sesame ginger sautéed snap peas and mushrooms.

Yard Bird 18

Grilled chicken breast over roasted garlic spaghetti squash, sautéed broccolini, topped with a silky chicken jus and roasted lemon

Eggs Benedict 12

Sautéed ham, soft poached egg, and hollandaise draped over a toasted English muffin, served with pommes frites

Steak & Egg Quiche 12

Sautéed red onion, chopped Akaushi New York strip and cheddar cheese in an egg filled hash brown crust, served with your choice of side salad

Crepes Ranchero 14

Roasted poblano crepes filled with scrambled eggs and cheddar cheese, topped with ranchero sauce, served with a side of bacon

Duck Hash 15

Hash browns with sautéed poblanos, onions, garlic, topped with a gouda cheese sauce, shredded duck and a fried egg

Frenchie 13

Thick slices of French bread soaked in a vanilla cream egg mixture, drizzled with a raspberry and port wine syrup, topped with pistachio mousse

Sides

Hash browns 3

Bacon 4

Fresh fruit 6

[Our menu serves dishes with nuts.]

Chef will not accept responsibility for heavily modified items or steaks cooked past medium, due to compromising the integrity of the dish.