

FINE PALATE

~Brunch Menu~

Saturday & Sunday 11:00am-3:30pm

Fried Oysters \$3 ea

Curry Aioli Indian relish

Chopped Farmers Salad \$7

Daily fresh greens

Eggs in Hell \$8

Eggs baked on bread with spicy San Marzano tomato sauce

Pancakes and Bacon \$9

Burnt sugar and brown butter

Omelet with Gruyere Cheese \$8

Classic French three fold Omelet

Coconut French Toast \$12

Fresh baked coconut custard bread

Eggs Bennie \$10

Classic Eggs Benedict

Soft Scrambled Eggs with Black Truffles \$22

Slow cooked beaten eggs black truffle sauce

Buffalo Tartar \$MP

Hand cut, raw loin of buffalo, Dijon mustard, capers, egg yolk, "Larousse Gastronomique" style

Dry Aged Burger on a Seeded Brioche Bun \$20 (Limited Availability)

40 day dry aged ground rib eye on a seeded Brioche Bun

Daily Pasta M.P.

House made pasta

Ham and Cheese Croissant \$9

Cured ham, Emmental Cheese, Mornay Sauce

Chicken and Seasonal Mushrooms \$21

Pan roasted chicken breast and morel sauce

Paris Dog \$7

Beef Hot Dog in a French demi baguette

Bánh Mì \$9

Cured pork, cilantro, green onions, marinated carrots, cucumber

Pork Belly \$12

"Nagasaki" style, Japanese cured pork belly, karashi kimchi

Sides

Sausage \$4

Bacon \$3

Bagel \$5

House Smoked Salmon \$7

40 Day Dry Aged Rib Eye Steak 4oz \$15

Hash Brown Potatoes \$2.50