



PRIX FIXE BRUNCH

~~\$39~~⁵⁰ / PERSON

THE OPENING ACTS

(choose one)

Fire Roasted Flatbread

vegetables | feta | pesto | fresh herbs | arugula | truffle oil

Vegan Butternut Squash Soup

squash | brunoise | pumpkin seeds | coconut milk V/GF

Bistro Charfruterie Board

seasonal fruits | curated cheeses | cured meats | fresh berries

Oatmeal Brulee

pears | fresh berries | cocoa nips | chia seeds

Ahi Tuna Nachos

Pickled onions | cilantro lime mousse | sweet peppers | wonton

THE HEADLINERS

(choose one)

Lox 'n Sesame Bagel

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

“Eggs Your Way” Platter

Eggs to order | bacon | potatoes | toast

Cappuccino French Toast

Vanilla latte iced foam | organic maple syrup

Salt Baked Celery Root

mushrooms | pinenuts | cashew cream | truffle oil V

Bistro Salad

mixed greens | crispy chick peas | squash ribbons |
sweet peppers | vidalia onion vinaigrette V/GF
(Topped with choice of Grilled Chicken or Salmon) GF

Bistro Steak Burger

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

THE ENCORE

(\$9 supplement)

Chocolate Bundt cake

amaretto ganache | vanilla ice cream

Creamy Cheesecake

salted carmel | coconut

CHEF Christopher Philpot

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