

PRIX FIXE BRUNCH

\$39⁵⁰ / PERSON

THE SOUND CHECK

Pao de Queijo

warm honey / chilled butter GF

THE OPENING ACTS

(choose one)

Bistro CharFRUITerie Board

seasonal fruit / banana dressing / artisan cheeses

Oatmeal Brûlée

apple / candied pecan / seasonal berries

Kani Maki & Smoked Salmon Naruto

clarified butter / cream cheese GF

Grilled Margarita Shrimp

avocado toast / smoked paprika / tequila

THE HEADLINERS

(choose one)

Lox 'n Sesame Bagel

capers / pickled onion / tomato / cucumber salad / cream cheese

Marti's Matinee Scrambler

*cheesy eggs / candied bacon / vegetable hash /
whole wheat croissant*

Sweet Potato Pancakes

agave syrup / vegetable hash V/GF

Seared Tuna Niçoise

*artisan greens / tomato / garbanzo / asparagus / cucumber /
sweet potato / lemon vinaigrette*

Very Vegan Tower

*portobella / tomato / brussels / quinoa / chickpea /
root vegetable / carrot ginger puree V/GF*

Bistro Steak Burger

*white cheddar / tomato / brioche /
purple sweet potato / lemon aioli*

THE ENCORE

(\$9 supplement)

Banana Bread Pudding

caramelized banana / salted rum caramel / candied pecan

Meyer Lemon Tartlet

raspberry chantilly / seasonal berries

BISTRO CHEF

William Hangstorfer

BISTRO SOUS CHEF

Rolando Rafael Antonio Perez

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