

# B BAR - WEEKEND BRUNCH

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*artisan charcuterie board* \$15  
{FRA' MANI} SOPPRESATA, SALAMETTO  
{LA QUERCIA} SPECK, PROSCIUTTO PICCANTE

*artisan cheese board* \$15  
CYPRESS GROVE CHEVRE GOAT, PT. REYES BLUE COW,  
PIERRE ROBERT TRIPLE CREAM COW, MEDORO PECORINO SHEEP

*oysters...* \$2.75 each | \$33 dozen  
DAILY SELECTION

## *Sides*

HERB POTATOES OVEN ROASTED FINGERLING POTATOES \$5

TWO EGGS ANY STYLE \$6

APPLEWOOD SMOKED BACON THREE PIECES \$5

BRIOCHE TOAST \$4

WARM MARINATED OLIVES \$6

TRUFFLE FRIES SEA SALT, HERBS \$6

SEASONAL SOUP CHANGES DAILY \$6

CRAB CAKES AND EGGS LUMP CRAB MEAT, SOFT SCRAMBLED EGGS, HOLLANDAISE \$14

SMOKED SALMON BENEDICT HOUSE SMOKED SALMON, BRIOCHE, POACHED EGG, \$11  
HOLLANDAISE

SPINACH BENEDICT BLOOMSDALE SPINACH, BRIOCHE, POACHED EGG, \$11  
HOLLANDAISE

FRENCH TOAST FRESH BERRIES, POWDERED SUGAR, MINT, MAPLE SYRUP \$11

B OMEGA 4 EGG OMELETTE, WILD MUSHROOMS, GOAT CHEESE, WHITE TRUFFLE OIL \$10

CEASAR SALAD ROASTED TOMATO, PARMESAN CROUTONS \$8  
\$5 - grilled chicken breast \$6 - louisiana white shrimp

BEEF PANINI ROASTED BEETS, GOAT CHEESE, FRESH CITRUS, BALSAMIC SLAW \$9

PANINI PROSCIUTTO BUFFALO MOZZARELLA, WILD ARUGULA, LEMON MUSTARD \$9

BURGER ROMAINE, TOMATOES, RED ONION, HOUSE PICKLES, CITRUS AIOLI \$12  
\$2 - choice of Avocado, Bacon, Blue Cheese, Cheddar

*sweets* \$8

CHOCOLATE POT DE CREME SHORTBREAD COOKIE, STRAWBERRIES

CREME BRULEE SUPREMED ORANGES, LEMON CANDY

LEMON CHEESECAKE GRANOLA CRUST, SPICED PEARS

