

starters

Fresh Berries house-made granola and yogurt parfait	8
pizza.mc mozzarella, tomato, olive, basil oil	8
Market Sashimi wasabi crème fraîche, seaweed salad	12
Parfait of Tuna and Salmon Tartars crème fraîche, lemon and lime zest <i>with caviar supplement \$10</i>	10
Tempura Calamari miso and sriracha glaze, citrus marmalade	8
Jumbo Lump Crab Cake watercress salad, caper-piquillo pepper emulsion	14
Onion Soup gruyere, spanish sherry, crouton	7
Simple Salad baby greens, shaved fennel, mustard vinaigrette	6
Shrimp Cocktail <i>per piece</i> .mc cocktail sauce.	3

eggs

Wood Oven Baked Eggs bacon hash browns, charred tomatoes	14
eggs benedict.mc chorizo, stewed onion, lemon hollandaise <i>Try it with Jumbo Lump Crab supplement \$8</i>	13
Brunch salad.mc poached egg, aged goat cheese, butter lettuce, bacon, potatoes	12

main

Gigantic French Toast orange and raspberry fruit preserves, warm maple syrup	12
Tuna Niçoise olive oil poached tuna, organic potatoes, haricot vert, quail egg, shaved radish	12
*Warm Lobster Cobb Salad avocado, brie cheese, bacon, egg, tomato	mp
10 oz. Angus Cheeseburger gruyere, caramelized onion	12
Open-Faced Ahi Tuna mango, avocado, spicy mayo, seaweed salad	13
Organic Turkey and Wild Mushroom Meatloaf whipped potatoes, fried mushroom chips, baby carrots	12
Grilled Chicken BLT tomato vinaigrette, apple smoked bacon, brioche	14
Seared Organic Salmon oven roasted tomatoes, frissee, white bean ragout	22

			sides
			5
apple smoked bacon	grilled brioche	grilled sausage	
whipped potato	fried or scrambled egg	hand-cut fries	
<i>Three Sides for \$12</i>			

18% Gratuity will be added for parties of 6 or more

BR07.19.08