

PLAT PRINCIPAL

FRITTATA

SPINACH, MUSHROOM, CARAMELIZED ONION, CAMBOZOLA, HOUSE
ANDOUILLE, GRAPEFRUIT BRULEE

\$9

QUICHE DE JARDIN

ASPARAGUS, SUN-DRIED TOMATOES, ARTICHOKE, WALLA
WALLA ONIONS, BACON, CHEVRE

\$9

OEUF CUISTOT

TWO EGG OMELET. SEARED FOIE GRAS, DUCK CONFIT, HAVARTI,
BELL PEPPER, CIPPOLINI, MUSHROOM, TRUFFLED FLEUR DE
SEL, TOASTED CIABATTA

\$11

YOUNG'S BENEDICT

POACHED EGG, GRILLED BAGUETTE, BACON FRIVOLITY, WHOLE
GRAIN HOLLANDAISE, HAVARTI ROSTI

\$10

CROQUE MADAME

BLACK FOREST HAM, PROVOLONE, CARAMELIZED ONION,
TOMATO, BEARNAISE, CIABATTA, OVER-EASY EGGS, PETIT
FRITES

\$9

SALMON QUINTE

PAN SEARED SALMON, AVOCADO, ALFALFA SPROUTS, DILL
AIOLI, CUCUMBER, ONION, MACHE, CIABATTA WITH PETIT FRITES

\$11

CLAMS BENEDICT

POACHED EGG, TOASTED LINGUINI NEST, SUN-DRIED TOMATO
HOLLANDAISE, CHERRY STONE CLAMS, TOASTED CIABATTA

\$13

VERNISSE DE COTELETTE

MAPLE GLAZED BONE IN PORK LOIN, BACON, BRIE, GRILLED
APPLE, KNEPPLES DE MAMIE

\$13

CREPE

BLUEBERRY CRÈME FRAICHE, AKAI CREAM, FRIED APPLES

\$8

MAMAN GAUFRE

BROWN BUTTER BELGIAN WAFFLES, STRAWBERRY
COMPOTE, VANILLA-MAPLE SYRUP, BAKED EGGS, APPLE
SMOKED BACON

\$9