



FRAÎCHE

| BRUNCH |

Brioche French Toast

Vanilla Mascarpone / Strawberry

8

Smoked Salmon Platter

Lemon / Capers / Cream Cheese

12

Scrambled Eggs

Parsley / Canadian Bacon / Gruyere

8

Baked Eggs

Goat Cheese / Olives / Chives / Tomato

8

Poached Salmon Salad

Beets / Goat Cheese / Orange / Pistachio
Citrus Vinaigrette

14

Grilled Chicken Salad

Tomato / Egg / Avocado / Blue Cheese
Balsamic Dressing

12

Truffle Burger

Onion Fondue / Boschetto Cheese / Truffle Aioli

14

Steak & Eggs

Prime Tri-Tip / Two Sunny Eggs / Breakfast Potatoes

14

Pork Belly Hash

Tuscan Potatoes / Sunny Egg / Mustard Sauce

10

Creamy Soft Polenta

Wild Mushroom / Poached Egg / Balsamic

10

Chicken Omelet

Asparagus / Basil / Cherry Tomatoes

10

Mushroom Frittata

Goat Cheese / Baby Spinach

8

FRAÎCHE

| SIDES |

Soup of the Moment

4

Arugula Salad

4

Breakfast Potatoes

4

Fresh Market Fruit

4

| Executive Chef - Benjamin Bailly |

| 20% Gratuity Added To Parties Of 6 Or More |