

## HOUSE SPECIALTIES

Rum Baba French Toast	vanilla bean cream	\$10
Classic Omelet*	chive, boursin, arugula salad	\$9
Soft Scrambled Egg Toast*	griddled pan de mie, shaved truffle	\$15
Pancakes	fresh pear, shaved ham, pear butter	\$10
Shakshuka	farm eggs, chicken sausage, fennel, griddled bread	\$13
Steak Bavette	fried eggs, sauce bordelaise, onion rings, sauce bordelaise	\$19
Bonhomie Salad	roasted shallot vinaigrette, fennel, tomato	\$8

## POMMES ROSTI

Bacon, Soft Scramble, Boursin*	\$11
Pear Butter, Yogurt, Chive	\$9
Lox, Dill, Caper, Tomato, Crème Fraiche	\$16
Roasted Mushroom, Caramelized Onion, Spinach	\$14
Foie Gras Gravy, Cognac, Soft Boiled Egg*	\$20
Caviar, Crème Fraiche, Garlic Candy	\$24

## PLATES

Cheeseburger	double meat, cheese, onion, pickle, dijonnaise	\$10.95
Smoked Salmon Reuben	dark rye, swiss cheese, kraut	\$14
Nicoise Tuna Toast*	black olive bread, soft boiled egg, gaufrette	\$15
B.O.B.LT	house bun, boursin, heirloom tomato, bacon, arugula, fresh fruit	\$14
Ultimate Breakfast Machine	crispy rosti burger, fried egg, tenderbelly bacon	\$15
Croque Monsieur	shaved ham, gruyere, cheesy sauce (Add fried egg* \$2)	\$12

## SIDES

French Fries	remoulade	\$4
Lettuce & Herb Salad	lemon vinaigrette, fine herb	\$7
Bare Pomme Rosti	crispy potato, chive	\$7
Onion Rings	malt vinegar	\$5
Fried Egg	salt and pepper	\$2
Flat Top Bacon		\$4
Fresh Fruit		\$4
Griddled Pain de Mie		\$2

## DESSERTS

Banana Split Profiteroles	caramelized banana, hazelnut, vanilla ice cream, maraschino cherry	\$9
Chocolate Cake	devil's food, valrhona ganache, milk sherbet	\$8
Café Mille Feuille	chicory cream, meyer lemon curd, meringue, basil blossom	\$8

\*Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.