

## HOUSE SPECIALTIES

Rum Baba French Toast	vanilla bean cream	\$10
Classic Omelet*	chive, boursin, arugula salad	\$ 9
Soft Scrambled Egg Toast*	griddled pain de mie, shaved truffle	\$15
Pancakes	fresh pear, shaved ham, pear butter	\$11
Shakshuka*	farm eggs, chicken sausage, fennel, griddled bread	\$11
Steak Bavette*	fried eggs, onion rings, sauce bordelaise	\$19
Bonhomie Salad	roasted shallot vinaigrette, fennel, tomato	\$ 9

## POMMES ROSTI

Bacon, Soft Scramble, Boursin*	\$12
Pear Butter, Yogurt, Chive	\$ 9
Lox, Dill, Caper, Tomato, Crème Fraiche	\$16
Roasted Mushroom, Caramelized Onion, Spinach	\$15
Foie Gras Gravy, Cognac, Soft Boiled Egg*	\$20
Caviar, Crème Fraiche, Garlic Candy	\$24

## PLATES

Cheeseburger	double meat, cheese, charred onion, pickle, dijonnaise	\$12
Smoked Salmon Reuben	dark rye, swiss cheese, kraut	\$14
Nicoise Tuna Toast*	black olive bread, soft boiled egg, gaufrette	\$15
B.O.B.LT*	fried egg, house bun, boursin, heirloom tomato, bacon, arugula	\$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	\$ 9
Café Mille Feuille	chicory cream, meyer lemon curd, meringue, basil blossom	\$ 9

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