

# BRUNCH 10h30-14h30

from our **RAW BAR**

## Fresh-shucked Malpeque Oysters

3 | 14    6 | 36    12 | 48

## Chilled SHELLFISH PLATTERS

<b>SMALL:</b> (2-u6/8-Shrimps, 3-Oysters, ½ lb-Alaskan King Crab, 1-Lobster Tail)	95
<b>LARGE:</b> (6-u6/8-Shrimps, 1dz. Oysters, 1lb- Alaskan King Crab, 3-Lobster Tails)	265
<b>Alaskan King Crab</b>   Roasted or Chilled	Mkt
u6/8 <b>Shrimp Cocktail</b> , cocktail sauce	10pc
<b>House-cured Salmon</b> , capers, shallots, lemon	21
<b>Tuna Crudo</b> , cucumber carpaccio, sesame wakamé, wasabi aioli	23
<b>Pepper-crusted Beef Carpaccio</b>   Arugula, Parmigiano Reggiano, sea salt, truffle oil	21
*All TARTARES are hand-chopped per order	
<b>Salmon</b>   Apple carpaccio, avocado & crostini	18   32
<b>Steak</b>   Quail egg & toasted baguette	21   38
<b>Ahi Tuna</b>   Avocado, sesame seed oil & tomato chutney	23   42

## \*Open-faced Pan Omelettes, Eggs, Etc...

<b>Cheese</b>   fine herbs & tomato relish	16
<b>Ham</b>   Arugula & Parmigiano Reggiano	15
<b>Wild-mushroom</b>   Arugula, fine herbs & Parmigiano Reggiano	19
<b>Barrel Feta, roasted tomato and baby spinach</b>	17
<b>Egg Whites &amp; Vegetables</b>	19
<b>Ricotta Pancakes</b> with honey comb butter	15
<b>Waffle with cherry compote &amp; vanilla Greek yogurt</b>	18
<b>"Paskalya" French Toast</b>   warm peach compote & soft cream cheese	19
<b>Steak 'n Eggs</b>	36
<b>Fried Chicken &amp; Waffles</b>	23
<b>Two Skillet Eggs any style</b>   warm Savoura tomato & home fries	16

## Bénédictines & Pasta

<b>Classic</b>   Ham, poached eggs, asperagus & Hollandaise sauce	18
<b>Florentine</b>   Baby creamy spinach, Oysters, beurre blanc & Emmenthal cheese	21
<b>Pasta Carbonara</b>   pancetta, a touch of garlic, parsley & Parmesan cheese	25
<b>Classic Lamb with Orzo</b> (Giouvetsi)	32

## Salads & Sandwiches

### Modern Niçoise Salad

Ahi Tuna.....36    Atlantic Salmon.....30    Chicken.....25

### Hangover Burger & Fries 25

Double dry-aged beef patty, bacon tomato, arugula

### Croque Madame or Monsieur 19

Brioche, Dijon mustard, Ham, Gruyère, Mornay sauce, chives; Monsieur topped with egg

## Assorted Cheeses & cold-cuts on the board

For 2.....21    For 4.....38

## Seasonal Fresh Fruits

Cup.....12    Platter.....50

## Cocktails & Juices

Mimosa	10
Fresh Orange, Grapefruit	6
<b>Green:</b> kale, green apple, cucumber, parsley, celery, fresh ginger	8
<b>Purple:</b> Beets, carrots, pomegranate, mint	8

## Drinks

Coffee, Americano, Espresso, Latte, Cappuccino, Macchiato, Cortado	5
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