

# SATURDAY BRUNCH

10-2 PM

## GREAT BEGINNINGS

WARM BAGUETTE WITH BUTTER & HOUSE  
MADE PRESERVES \$3

TOASTED BAGEL WITH MELTED BRIE,  
ROASTED ALMONDS & HONEY \$6

TOASTED BAGEL WITH CREAM CHEESE \$3.5

TOASTED BAGEL WITH WILD SMOKED SALMON  
CREAMCHEESE, CAPERS & RED ONION \$9

NATURAL YOGHURT WITH ROASTED WALNUTS &  
LAVENDER HONEY \$3

GRAPEFRUIT BROILED WITH MAPLE SYRUP \$3

## THE WAKE UP

BAGUETTE, WEDGE OF FRENCH BRIE,  
FRESH FRUIT, FRENCH PRESS COFFEE &  
ORGANIC ORANGE JUICE

\$10

## HAIGHT STREET

HOUSE MADE GRANOLA, LEMON & VANILLA  
BEAN INFUSED NATURAL YOGHURT & FRESH FRUIT

\$8

## THE SUSAN JANE

FRITTATA WITH CARAMELIZED ONION,  
POTATOES, ROSEMARY & GORGONZOLA  
~ SERVED WITH MIXED GREENS

\$12

## THE SAN SEBASTIAN

FRITTATA WITH BASQUE PIPPERADA  
& ASH RIPENED GOATS CHEESE  
~ SERVED WITH MIXED GREENS

\$12

## THE NED PLIMPTON

POACHED FREE RANGE EGGS ON TOASTED  
ENGLISH MUFFIN WITH ARTICHOKE HEARTS,  
ROASTED PEPPERS, BRIE & HOLLANDAISE  
~ SERVED WITH ROASTED POTATOES

\$12

## THE WEEKEND CROSSWORD

POACHED FREE RANGE EGGS ON A TOASTED  
ENGLISH MUFFIN WITH CREAMED LEEKS,  
CRISP PROSCUITTO & TRUFFLED HOLLANDAISE  
~ SERVED WITH ROASTED POTATOES

\$12

## THE JAGUAR SHARK

POACHED FREE RANGE EGGS ON TOASTED ENGLISH  
MUFFIN WITH WILD SMOKED SALMON, CAPERS,  
FRESH DILL & LEMON HOLLANDAISE  
~ SERVED WITH ROASTED POTATOES

\$12

## RUE ST. VIATEUR

FREE RANGE EGGS SCRAMBLED WITH  
CARAMELIZED RED ONION ON A TOASTED  
SESAME SEED BAGEL WITH FRESH DILL CREAM CHEESE &  
WILD SMOKED SALMON LOX  
~ SERVED WITH ROASTED POTATOES

## THE SPANIARD NUMERO TRES

POACHED FREE RANGE EGGS ON RAGOUT OF WHITE  
BEANS, CHORIZO & SMOKED PORK SHOULDER  
WITH ESPELETTE CHILI HOLLANDAISE

\$12

## FOUX DE FA FA

FRENCH TOAST STUFFED WITH BRIE &  
ROASTED WALNUTS, WITH DRIED APRICOT  
& VANILLA BEAN COMPOTE

\$12

## THE SALAD WITH NO NAME

MIXED GREENS WITH GOATS CHEESE, ROASTED PECANS  
& HONEY LEMON VINAIGRETTE \$10

## MR. FINCH

PROSCUITTO, GRANNY SMITH APPLES, ROASTED  
WALNUTS, GORGONZOLA & BRIE CHEESES  
ON BAGUETTE~SERVED WITH MIXED GREENS \$12

## THE ESTEBAN DU PLANTIER

CRAB & WILD SMOKED SALMON BLENDED WITH CREAM  
CHEESE & SCALLIONS BAKED ON BAGUETTE  
~SERVED WITH MIXED GREENS \$12

## THE STEVE ZISSOU

SMOKED ALBACORE TUNA, WILD SALMON LOX, PRAWNS  
& BACON ON BAGUETTE WITH LEMON PEEL MAYO  
~SERVED WITH MIXED GREENS \$14

## MISTER CROCK

FRIED EGG BATTERED BAGUETTE STUFFED WITH  
PROSCUITTO, SWISS & APRICOT DIJON  
~SERVED WITH MIXED GREENS \$12

## FRESH SHUCKED OYSTERS

FRESH HORSERADISH, RASPBERRY MIGNONETTE  
& SPICY COCKTAIL SAUCE EACH \$2.25 ONE DOZEN \$24  
ADD A ROASTED CHORIZO SAUSAGE \$5

**BAKED OYSTERS** EACH \$3 ONE OF EACH \$16

**CORNELIUS** CORNFLAKES, BUTTER & FRESH THYME

**BOTTECELLI** ROMANO, PEPPER & BREADCRUMB

**BOOT FACTORY** CRAB & SMOKED SALMON

**SEAHORSE** HORSERADISH, BUTTER & LEMON

**BEACH ROAST** FRESH LEMON & TABASCO

**ROCKEFELLER** SPINACH, BACON & PERNOD

THERE IS ONLY ONE COOK & ONLY ONE BURNER,  
IT COULD GET A LITTLE DICEY!

**YOUR PATIENCE IS APPRECIATED.**

SUBSTITUTIONS POLITELY DECLINED

GUESS TODAY'S MUSICAL THEME, WIN YOUR BRUNCH!

OVER →