

bloody marys

No. 4
No. 32
No. 18
No. 27

oysters \$1.50

beau soleil / wellfleet / glidden point

grains, cereals & yogurt

anson mills grits *Vermont cheddar*
oatmeal *peaches*
granola *yogurt and honey*
cereal and milk
kashi, shredded wheat, special k with berries
or honey nut cheerios
fresh fruit and yogurt

vegetables

beets *arugula, goat cheese and cashews*
tomato tart *tomato jam, fennel and comte*
peach salad
country bread, New York cheddar, sunflower seeds and arugula

selection of Bouchon Bakery pastries, p/a

eggs & lox

7 two eggs any style *toast and morning vegetables*
7 cheddar biscuits *scrapple and fried egg*
7 softies and soldiers
7 quiche lorraine *bacon, onion and comte*
broccoli quiche *shallots and cheddar*
egg sandwich
croissant, manchego and grits
gravlax
toasted rye, scallion cream cheese, capers, red onion,
cucumber and egg salad
omelette aux champignons
chanterelles and goat cheese with roasted heirloom tomatoes

sandwiches & salads

5 pastrami
6 *rye, dijon and half sours*
7 chickpea tartine
3.5 *olives, radish and saffron*
7 burger
tomato marmalade, arugula and ricotta
7 frisee and lardons
8 *fried egg, brioche and red wine vinaigrette*
8 chicken caesar
8 *anchovy and breadcrumbs*

batters

8 brioche French toast
caramelized bananas and maple syrup
8 blueberry pancakes
blueberry compote and whipped cream

sides

8 hashbrown 5
5 french fries 5
9 scrapple 5
8 bacon 5
6 morning vegetables 6
fresh fruit 6
10 toast 3
brioche, country bread, baguette, rye or whole wheat

coffee, tea & juice

coffee 2
espresso 2
10 cappuccino 3
latte 3
8 tea 2
orange juice 3
10 grapefruit juice 3
agua fresca 3

Joseph Leonard

Chef Jim McDuffee
and Crew