

EVERY DAY

# BRUNCH

8AM-3PM

## MENU

### EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES

|  |        |
|--|--------|
| <b>Three Eggs Your Way</b> GF                  | \$11.5 |
| with bacon, smoked ham or breakfast sausage    | +2     |
| <b>Croissant Sandwich</b>                      | \$13   |
| egg, sausage, and cheddar                      |        |
| <b>Scrambled Egg Burrito</b>                   | \$13.5 |
| chorizo, avocado, cheddar cheese, tomato salsa |        |
| <b>Crab Benedict</b>                           | \$14.5 |
| lump crab, English muffin, hollandaise sauce   |        |
| <b>Smoked Salmon Benedict</b>                  | \$14   |
| toasted bagel, cream cheese, hollandaise sauce |        |
| <b>Egg White Omelet</b> GF                     | \$13.5 |
| smoked salmon, asparagus, goat cheese          |        |
| <b>Fines Herbes Omelet</b> v • GF              | \$13   |
| sautéed spinach, feta cheese                   |        |
| <b>Meat Lover's Omelet</b> GF                  | \$14   |
| breakfast sausage, smoked ham, bacon, cheddar  |        |

### SPECIALTIES

|   |        |
|---|--------|
| <b>Blueberry Pancakes</b> v   | \$13.5 |
| poppy seed, lemon ricotta   |        |
| <b>Prime Rib Hash</b>   | \$15   |
| red bliss potatoes, red pepper, caramelized onions, baby arugula, two eggs your way |        |
| <b>Quiche of the Day</b>  | \$13   |
| mixed baby greens   |        |
| <b>Andouille Sausage &amp; Shrimp Ragout</b> GF                                     | \$13   |
| roasted pepper, caramelized onion, cheddar grits                                    |        |
| <b>Homemade Granola</b> v   | \$12   |
| nonfat vanilla yogurt, fresh fruit, raspberry coulis                                |        |

### BRIOCHE FRENCH TOAST



\$14

honey mascarpone, banana, fresh strawberries v

### BRUNCH EXTRAS

|  |       |                                     |        |
|--|-------|-------------------------------------|--------|
| <b>Roasted Red Bliss Potatoes</b> v • GF | \$5   | <b>Smoked Ham</b>                   | \$5.5  |
| <b>Cheddar Cheese Grits</b> v • GF       | \$5.5 | <b>Smoked Salmon</b>                | \$5.5  |
| <b>Crispy Bacon</b>                      | \$6   | <b>Nonfat Vanilla Yogurt</b> v • GF | \$4.5  |
| <b>Breakfast Sausage</b>                 | \$5.5 | <b>Toasted Mini Bagels</b>          | \$2.75 |
|  |       | <b>Fresh Fruit</b> v                | \$5.5  |

### PASTRIES

|                            |        |   |      |
|----------------------------|--------|---|------|
| <b>Plain Croissant</b>     | \$3    | <b>Raisin Roll</b>                                | \$3  |
| <b>Chocolate Croissant</b> | \$3.5  | <b>Le Panier</b>                                  | \$15 |
| <b>Almond Croissant</b>    | \$3.5  | an assortment of all of the pastries items served |      |
| <b>Cheese Danish</b>       | \$3    | with jam and butter                               |      |
| <b>Brioche au Sucre</b>    | \$2.75 |   |      |



### FRESH-SQUEEZED ORANGE JUICE

glass \$4.5 | carafe \$8.5

### BEVERAGES

|   |        |
|---|--------|
| <b>Coffee</b>   | \$3.25 |
| <b>Espresso</b>   | \$3.5  |
| make it a double  | +1.25  |
| <b>Macchioato</b>   | \$3.75 |
| <b>Cappuccino</b>   | \$4.5  |
| <b>Milk</b>   | \$3.25 |
| <b>Mighty Leaf Tea</b>  | \$4.5  |
| chamomile citrus, organic African nectar, organic green tea, Earl Grey decaf, organic Earl Grey, or organic breakfast |        |
| <b>Iced Tea</b>   | \$3    |
| regular, rock melon cantaloupe, cucumber, or south seas blend   |        |

|  |        |
|--|--------|
| <b>Fresh-squeezed Lemonade</b>                             | \$4    |
| <b>Fruit Juices</b>  | \$3.25 |
| apple, grapefruit, pineapple, cranberry, orange, or tomato |        |

### COCKTAILS

|  |        |
|--|--------|
| <b>Mimosa for Two</b>                        | \$18   |
| Prosecco Ruffino, fresh orange juice         |        |
| <b>Mimosa</b>                                | \$8.5  |
| sparkling wine, orange juice                 |        |
| <b>French Bellini</b>                        | \$10.5 |
| Lillet Blanc, Pêche de Vigne, sparkling wine |        |
| <b>Cassis Bloody Mary</b>                    | \$9.25 |
| Cassis' homemade bloody mary mix, vodka      |        |

### VITA-MINIS

PETITE SIZED FRUIT SALADS & SMOOTHIES

\$5.5

v • GF

### FRUIT SALADS

**Blanc & Noir**  
sweet honeydew, blackberry, feta and mint

**French Berry**  
mixed berries and red wine syrup

**Good Morning**  
citrus, cucumber and sweet melons with tarragon

**West Indies**  
pineapple, banana, kiwi and mango in ginger syrup

### SMOOTHIES

**Healthy Green**  
spinach, pear, apple, kiwi and banana

**Morning Dew**  
watermelon and almond milk frappe

**Tropical Freeze**  
banana, pineapple, mango and passion fruit sorbet

**Berry Velvet**  
mixed berries with yogurt



**CASSIS**  
-AMERICAN BRASSERIE-

VEGETARIAN & GLUTEN-FREE  
OPTIONS INDICATED WITH - V • GF

PRIVATE DINING ROOM AVAILABLE FOR  
YOUR SPECIAL EVENT - PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.  
\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.