



11AM

BRUNCH

2:30PM

COCKTAILS

MIMOSA SELECTIONS	8	BLOODY MARY	10
Sparkling Wine With Fresh Passionfruit, Pineapple, Orange or Grapefruit Juice		Wodka Vodka, Tomato, Charred Jalapeño, Citrus, Furikake, Ginger	
SHADY BLONDE	9 /34	BRUNCH COCKTAIL	12
Wodka Vodka, Sparkling Wine, Lillet Blanc, Grapefruit, Thyme		Please ask your server about this weekend's special	

PASTRIES & BREADS

CROISSANTS		French Macaron	250
Butter	3	Éclair	3
Niman Ranch Ham & Gruyère	7	Financier	3
Chocolate	4	Canelé	3
Everything & Cream Cheese	4		
Almond	4	HOUSEMADE PRESERVES	
Kouign Amann	4	Lychee & Raspberry Jam	1
5-Spice Morning Bun	6	Guava & Strawberry Jam	1
Beignets & Jam	6		

SPECIALTIES

BOWL OF BERRIES, BANANA & YOGURT	9
Ginger & Palm Sugar Syrup, ESC Granola	
NUTELLA & BANANA STUFFED FRENCH CRÊPE	12
Whipped Crème Fraiche, Candied Hazelnuts	
HOUSE BAKED BRIOCHE FRENCH TOAST	12
Sweetened Condensed Milk Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup	
BREAKFAST BÁNH MÌ <i>House-Baked Baguette, Mayo, Sambal, Jalapeño</i>	
Scrambled Farm Eggs, Ginger Pork Sausage	10
Two Fried Eggs, Crispy Pork Belly, Avocado, Mint	13
Egg Whites, Sauteed Mushrooms, Fresno Chiles	10
PORK BELLY STEAMED BUNS & POACHED EGGS*	14
Cucumber, Cilantro, Hoisin, Sriracha	
ROASTED PORK & WOOD EAR MUSHROOM OMELETTE*	14
Mango, Cucumber, Basil, Crispy Shallots	
STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS*	14
Herb Salad, Sriracha, Hoisin	
"SHAKING" STEAK & EGGS SUNNY SIDE UP*	18
Black Angus Ribeye, Sauteed Spinach, Spicy Fish Caramel, Toast	



Le Grand Petit Déjeuner