

BRUNCH MENU

BEGINNINGS

FRESH FRUIT CUP \$3.95

CHOICE OF JUICE \$2.50

OJ, Tomato, Grapefruit, Cranberry, Apple,
Pineapple

HOMEMADE COFFEE CAKE (2) \$5

FRENCH MANOR BLOODY MARY \$18
Garnished with Shrimp Cocktail, Crispy
Pork Belly, Fresh Celery Stick, Lemon
Wedge & Olives

MIMOSA \$13

Garnished with a Fresh Strawberry

SOUP

BISQUE OF LANGOUSTINE LOBSTER
(Full \$18, Half \$12)
in a Savory Velvet, Scented with Herbs,
Cognac & Cream, topped with Truffle Oil
& Crème Fraiche

FRENCH ONION \$16

House-made 24-Hour Demi-Glace,
Slow Caramelized Onions, Crostini,
and Gruyere Cheese

BRUNCH MENU

BRUNCH ENTRÉES

*All Served with choice of Homefries or a Side Salad;
and choice of Bacon, Sausage, or Canadian Bacon.*

TRADITIONAL EGGS BENEDICT \$20

Poached eggs atop Canadian bacon. Served open-faced on a toasted English muffin & topped with a homemade Hollandaise sauce

CALIFORNIA STYLE EGGS BENEDICT \$20

Poached eggs atop Avocado

CHESAPEAKE STYLE EGGS BENEDICT \$25

Poached eggs atop a homemade Crabcake

*OMELETTE (CHOOSE ANY OR ALL INGREDIENTS): \$18

Onions, Colby Jack cheese, roasted red peppers,
mushrooms, ham, tomatoes, spinach.

Served with your choice of toast

(White, Wholegrain Wheat, Rye or English Muffin)

LE CHATEAU \$17

Grilled croissant topped with scrambled eggs,
fluffed with Boursin cheese

STEAK AND EGGS \$25

4 oz. Filet Mignon with your choice of 2 Eggs, served with
Caramelized Onions, Black Peppercorn and Parmesan Cream

HUCKLEBERRY MOUNTAIN STUFFED CREPES \$17

A trio of Huckleberry Infused Cream Cheese
Stuffed Traditional French Crepes

*THE HEALTHY RISER: \$17

Two poached eggs served atop mixed greens,
dressed with olive oil & fresh lemon