



## BRUNCH

### Gingerbread 7

Our house specialty, hot and steamy, with real whipped cream

### French Toast 13 / 15

Infamous Paris Commune classic. With or without fruit

### Crêpes 16

Stuffed with lemon scented whipped cream cheese and fresh berries

### Mille-Feuille 14

Lemon cream yogurt mixed with spiced granola, assorted berries and fruit

### Truffled Eggs 17

Farm fresh eggs whipped with cream, truffle shavings and shaved prosciutto. Served with fresh fruit and half English muffin

### Build your own omelet 12\*\*

Select any two items from below. Each additional item + .75  
Spinach, bell peppers, onions, capers, mushrooms, bacon, sausage, ham, smoked salmon, tomatoes, feta, gruyere.  
Served with shoestring frites and mixed greens

### Eggs any Style 11\*\*

Half a toasted English muffin, shoestring frites, mixed greens. With scrambled eggs, add any omelet filling for + .75 per item.

### Eggs Benedict 15

Traditional, Florentine, Salmon and caper + 2, Lobster + 4  
Served with shoestring frites and mixed greens

### Foie Gras and Caviar Benedict 27

Poached eggs and seared foie gras on a toasted croissant topped with caviar Hollandaise. Served with a side of shoestring frites or fresh fruit

### Southern Bennie 16

Poached eggs and crisp bacon on an English muffin smothered in sausage gravy. Served with shoestring frites and mixed greens

### 99 Bank Fritata 16

An open-faced baked omelet with potatoes, sautéed onions, tomatoes, and slivered Canadian bacon, topped with melted Jarlsberg cheese. Served with mixed greens

## SIDES

English Muffin 2

Seasonal Fruit 6

Sliced Canadian Bacon 3

Crispy Bacon 4

Shoestring Frites 4

## BEVERAGES

Fresh-Squeezed Orange Juice 5 Orange Juice 4

Cappuccino 5 Espresso 4 Coffee or Tea 3

Puritan - Fresh OJ, Peach nectar and soda 6

Napolean - FIJI Green Tea, aloe, fruit and mint 7

\*\*Egg whites only +2.

No substitutions please

### Mixed Greens Salad 8 / 15

Mixed greens tossed in a balsamic vinaigrette. Entrée size topped with grilled chicken

### Seared Salmon 18

Atop an assortment of sautéed vegetables, accentuated with balsamic reduction

### Crab Cakes 19

Seared crab cake in a cool tomato bisque with apple rémoulade and crisp artichoke

### Espresso-Rubbed NY Strip Steak 21

8 oz. Black Angus NY strip steak rubbed with espresso and grilled, topped with a Sambuca cream. Served with shoestring frites and mixed greens  
Add two eggs any style + 3

### Lobster Salad Flambé 23

Lobster sautéed with shallots, tomatoes and parsley, flambéed with Prenod. Finished with a dash of cream. Served with a lightly dressed mixed greens salad

### Summer Peach Chicken 15

Sautéed chicken breast with cling peaches, toasted pecans, a dash of cinnamon, flambéed with brandy. Served with mixed greens

### Fettuccini 14

Sautéed prosciutto, pearl onions and spring peas with olive oil, thyme and basil tossed with fresh fettuccini topped with an herb crusted crisp poached egg

## BRUNCH COQ TAILS

### Basic Mary 7

Our house-made Bloody Mary mix with vodka, celery and olives  
Virgin - 2 Premium + 2

### Bloody Buggar 9

Bloody Mary mix with Bombay Sapphire Gin, star anise

### Bloody Maria 9

Bloody Mary mix with Sauza Silver Tequila, baby tomatoes

### Bloody Louis XVI 35

Bloody Mary mix with French Grey Goose vodka, Herbs de Provence & salt rim, garnished with a jumbo prawn, celery, olives, and baby tomatoes. Served with a side plate of toast points, creme fraiche and caviar

### Classic Mimosa or Bellini 8

Fresh Orange Juice or Peach nectar and sparkling wine

### The Green Fairy 9

Fresh Orange Juice and St. Germain liqueur with sparkling wine

### The Oscar Wilde 9

Lavender, vodka, fresh pear nectar, sparkling wine

### The Marie Antoinette 25

Champagne served with small plate of chocolate covered strawberries

