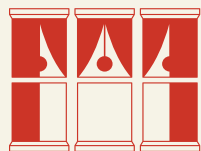


EST.



2010

HORS D'OEUVRES

APPLE BEIGNETS 11 ⁵ Homemade jam	
POMMES FRITES 9 ⁵ Mayonnaise & ketchup NF DF ADD TRUFFLE OIL AND GRANA PADANO CHEESE +3	
ARUGULA SALAD 11 ⁵ Lemon & truffled vinaigrette, grana padano, radish NF GF	
P.E.I MUSSELS* 28 Coconut curry, fennel, cilantro DF NF OR Marinière, white wine, shallot, garlic, cream NF	

BRUNCH

EGGS BENEDICT* 17 ⁷⁵ English muffin, cage-free poached eggs, parisian ham, hollandaise with golden potatoes NF	CROISSANT BREAKFAST SANDWICH 18 ⁷⁵ Blackhole bakery croissant, scrambled egg, onion, bacon, spicy mayo, gruyère cheese with pommes frites or arugula salad NF
EGGS NORWEGIAN* 18 ⁷⁵ English muffin, cage-free poached eggs, smoked salmon, hollandaise with golden potatoes NF	CROQUE MADAME* 21 ⁷⁵ Gruyère, parisian ham, Mornay, sunny eggs with pommes frites or arugula salad NF
EGGS FLORENTINE* 16 ⁵ English muffin, cage-free poached eggs, spinach, mornay sauce, golden potatoes NF	LE CAFE BURGER* 25 Black garlic mayo, American cheese, cornichons, onion, bordelaise sauce
LEMON RICOTTA PANCAKES 18 ⁷⁵ Seasonal jam, lemon butter, syrup NF <i>Limited quantities — may sell out before end of brunch.</i>	STEAK FRITES* 41 ⁵ Béarnaise, maître d' butter, hand-cut pommes frites NF
OMELETTE WITH FINE HERBS 15 With pommes frites or arugula salad NF	2 EGGS ANY STYLE* 15 Cage-free eggs, golden potatoes, bacon NF GF
QUICHE LORRAINE 16 Onion, bacon, gruyère, with pommes frites or arugula salad NF	SHAKSHUKA* 17 ⁷⁵ Tomato sauce, goat cheese, harissa, poblano, 3 eggs, garlic, grilled bread NF
BREAKFAST BURRITO 21 YOLI Tortilla, 8-hour pork belly, steamed eggs, guacamole, peri-peri, creme fraiche	SAUCISSON EN BRIOCHE* 17 ⁷⁵ Buttery beef sausage stuffed pistachio brioche, sunny side up egg, hollandaise sauce, arugula

SIDES

ONE EGG ANY STYLE* 3 ⁵	ONE PANCAKE 6 ⁵
BACON 5 ⁵	BLACKHOLE BAKERY CROISSANT 10 ⁵ jam and butter
GOLDEN POTATOES 4 ⁷⁵	ENGLISH MUFFIN 3 ⁵

BRUNCH DRINKS

FRESH ORANGE JUICE 5 ⁵ ADD IT TO YOUR BEER +6⁵	
BELLINI 12 ⁵ peach purée, sparkling wine	
MIMOSA 12 ⁵ orange juice, sparkling wine	
BLOODY MARY 12 ⁵ vodka, Westport Cafe bloody mary mix	
MICHELADA 9 ⁵ westport Cafe bloody mary mix, draft beer	
MARLON 15 ⁵ mezcal, spiced honey, ginger, yuzu	
HOUSE SPRITZ 14 ⁵ house amaro blend, sparkling wine, soda water	
BRONSON'S PUNCH 14 ⁵ original or perennial	
CHARLIE SOUR 15 ⁵ bourbon, earl grey tea, elderflower, lemon	
ESPRESSO MARTINI 14 ⁵ vodka, espresso, licor 43	
IRISH COFFEE 13 ⁵ irish whiskey, demerara, coffee, cream	
BREAKFAST DAIQUIRI 14 ⁵ rum, banana, vanilla, lime, orange	
PIMM'S CUP 14 ⁵ pimm's no.1, lime, ginger, soda, mint	
PIMM'S PITCHER 52 pimm's no.1, citrus, ginger, sparkling wine, mint	

NF : NUT FREE
DF : DAIRY FREE
GF : GLUTEN FREE

EXECUTIVE CHEF ROMAIN MONNOYEUR | SOUS CHEF CHRISTOPHER VELEZ

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. please let us know if you have any food allergies.*