



Spring SRW Midweek Brunch

Served Thursday & Friday

Three Courses for \$35

Wine Pairing +\$17

*Orange or Grapefruit Mimosa &
French White Wine Selection*

or

French Red Wine Selection

Select One Option For Each Course

Starters

Granola Yogurt

*Fresh Berries & Fruit / Yogurt / Coriander Granola
Mint / Spiced Honey*

French Onion Soup

Torn Croûtons / Grand Cru Gruyère

Lyonnaise Salad

*Farm Egg / Frisee / Dandelion Greens / Smoked Bacon
Sherry Vinaigrette*

Add Fried Chicken +\$10.00

Principles

Add 1oz Foie Gras Torchon +\$9

Chicken & Waffles

*Cornmeal Waffle / Herbs / Honey Butter
Fresno Hot Sauce / Maple Syrup*

Cassoulet

Spring Vegetables / Bread Crumbs / Sunny Egg

Add Braised Lamb +\$5

½ Benedict

*Choice of Crab, Ham or Spring Vegetables
English Muffin / Hollandaise / Breakfast Potatoes*

Crab Roll (+\$5)

*Buttered Crab / Cured Lemon / Crab Boil Aioli
Brioche Roll / Frites*

Dessert

Bourgoin Pineau, Pineau Des Charentes, France

+\$8 1.5oz Pour

Apple Fritters

Apple Butter / Cinnamon & Sugar

Coconut Sorbet

Yellow Chartreuse & Strawberry Caramel / Crispy Coconut

Petite Chocolate Cremeux

Foraged Berry Preserve / Cacao Nibs / Huckleberry Chantilly