

Breakfast Juice

fresh-squeezed orange • fresh-squeezed grapefruit
apple • cranberry • tomato

\$3.95

BRUNCH COCKTAILS

SPARKLING COCKTAILS

HOUSE SPARKLING BRUT & YOUR
CHOICE OF THE FOLLOWING ELIXIRS

classic fresh orange, grapefruit juice,
classic kir royale, blood orange shrub & thyme

\$11.95 glass \$44.95 bottle

*sparkling cocktails can also be made non-alcoholic

GABI BLOODY MARY

house bloody mary base, vodka, smoked bacon,
gruyère cheese, olive, celery

\$11.95

FRENCH BLONDE

freshly squeezed grapefruit juice, lillet blanc,
elderflower liqueur, gin, lemon bitters

\$11.95

COFFEE & TEA

GABI'S HOUSE BLEND	3.75
CAFÉ AU LAIT	3.75
CAPPUCCINO or LATTE	4.50
ESPRESSO	3.95
HOT CHOCOLATE housemade fudge	4.50
TEA earl grey, king crimson herbal, blend 333 herbal, jasmine green	3.50



SIDES

HOUSEMADE BRIOCHE butter & preserves	4.95
• GLUTEN-FREE TOAST	1.95
• HOUSEMADE PORK SAUSAGE PATTIES	4.95
• APPLEWOOD SMOKED BACON	4.95
• SAUTÉED TROUT	7.95
• HASH BROWNS	3.95
HOUSEMADE ENGLISH MUFFIN butter & preserves	3.50

Sides are great on their own, but are even better when shared with others

EGGS

Egg selections are served with our pickled hot condiment

• 2 EGGS your choice of applewood smoked bacon or housemade rustic pork patties, hash browns	10.95
• OMELETTE LORRAINE bacon, jarlsberg cheese, caramelized onions, hash browns	11.95
• EGG WHITE OMELETTE spinach, asparagus & peas	11.95
CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce	11.95
ARTICHOKE & SPINACH BENEDICT poached eggs, hollandaise sauce	12.95
• SALMON & HASH BROWN BENEDICT hobbs smoked salmon, capers, red onions	14.95
STEAK N' EGGS YOUR WAY hash browns, blistered tomatoes	25.95
DUCK CONFIT & CHARRED ZUCCHINI red cabbage, sun-dried cherries, sunny-side up eggs, hash browns	19.95

BRUNCH SPECIALTIES

• FRUIT & BERRY COUPE	5.95
SMOKED SALMON homemade brioche, crème fraîche, egg, capers	16.95
CRÈME BRÛLÉE FRENCH TOAST blueberries, chantilly cream	10.95
CHOCOLATE WAFFLE hot fudge, whipped cream	10.95
BANANA FOSTER WAFFLE whipped cream	10.95
BACON, ASPARAGUS & BRIE QUICHE simple greens	12.95

NOT BREAKFAST

ONION SOUP AU GRATIN the french classic baked with gruyère cheese	9.95
FRISÉE, KALE & WARM BACON SALAD soft-poached egg	9.95
• SALMON, SPINACH & BABY KALE avocado, asian pear, candied pecans, pear vinaigrette	21.95
• LOCAL TOMATO SALAD corsican feta, cucumber, red wine vinaigrette add chicken 5.95, add salmon 7.95, add steak 10.95	13.95
CROQUE MADAME SANDWICH & FRITES warm ham & cheese, mornay sauce, fried egg	12.95
CHEESEBURGER & FRITES cheddar, brie or blue cheese (au cheval add \$1)	13.95
TRUFFLE & BRIE BURGER served with frites	15.95
STEAK FRITES maître d'hôtel butter	23.95

• Denotes Gluten-Free Item

English Muffins & Breads May Be Substituted With Gluten-free Bread