

MÉLANGE

WEEKEND BRUNCH

SERVED 10 AM - 2 PM

SWEET THINGS

SEASONAL FRUIT PLATE 14
melons / berries / greek yogurt / granola

STRAWBERRY & GOAT CHEESE BLINTZES 14
fresh crêpes / basil / balsamic reduction / strawberry sauce

BLUEBERRY & PISTACHIO BLINTZ 14
cream cheese / white chocolate / blueberry sauce

LEMON COCONUT PANCAKES 14
local citrus marmalade / toasted coconut butter
ginger syrup

BLUEBERRY FRENCH TOAST 14
blueberry sauce / spiced butter / candied walnuts

LOCAL EGGS

2 EGGS YOUR WAY 18
butcher cut bacon / fingerling potato hash / toast

CHATEAU BENEDICT 19
deep sea crab / drop biscuit / spinach / piquillo hollandaise

STANDARD BENEDICT 17
ham / English muffin / classic hollandaise / scallion salad

SHRIMP & ASPARAGUS OMELET 18
tiger shrimp / asparagus / Boursin / heirloom tomato

AVOCADO TOASTS

VEGETARIAN 15
oven-dried tomato / peppers / arugula / pine nuts

MUSHROOM 16
shiitake & crimini / asparagus / fontina cream

CHORIZO 17
papas / pepitas / crema mexicana / cotija
add an egg 2

SALADS & SANDWICHES

KALE CAESAR WITH SHRIMP 20
roasted prawns / romaine hearts / classic dressing

COHO SALMON SALAD 19
mixed greens / radish / fennel / meyer lemon vinaigrette

MEZZE PLATTER 16
pita / hummus / baba ganoush / olives / peppers
feta / tzatziki

LOX & BAGEL 18
smoked salmon / roe / dill cream cheese / capers / red onion

CROQUE MADAME 17
artisan ham / fried egg / brioche / Brillat-Savarin / Dijon

MÉLANGE BURGER 20
wagyu beef / potato bun / aged white cheddar
bacon jam / fancy sauce / chateau pommes frites

FRENCH DIP SANDWICH 18
roast beef / cheese / horseradish / au jus

20% Gratuity added to final bill on parties of 5 or more. Please let your server know if you have any food allergies as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.