

BRUNCH

STARTERS

HALF DOZEN OYSTERS* MP
DOZEN OYSTERS* MP
Selection Changes Daily

BEIGNETS 12

SMOKED LOX TARTINE* 18
*Salmon Mousse, Capers
& Grilled House-Made Wholegrain Bread*

ENTRÉES

WILD MUSHROOM & BRIE CRÊPE* 20
*Soft Scrambled Eggs
Buckwheat Crêpe & Herb Buerre Blanc*

SHAKSHOUKA EN COCOTTE* 20
*Harissa, Feta, Poached Egg
Bacon & Wholegrain Toast*

GOUGÈRES & SAUSAGE GRAVY 22
*Sherry, Chive & Boudin Blanc
Add two eggs any style* 3.50*

BENEDICT DE BOEUF* 24
English Muffin, Sauce Choron & Poached Egg

FRENCH TOAST 20
Vanilla Soaked, House-Made Ricotta & Jam

ROYALE WITH CHEESE* 18
*Grilled Peterson Burger Patty
American Cheese & Special Sauce
Double Patty 6*

QUICHE DU JOUR 22
*Served with Mixed Greens, Fines Herbs
& Lemon Dijon Vinaigrette*

**Please inquire with your server for daily preparation*

OMELETTE DU JOUR* 18
*Served with Mixed Greens, Fines Herbs
& Lemon Dijon Vinaigrette*

**Please inquire with your server for daily preparation*

SIDES

APPLEWOOD BACON 10

SAUSAGE LINKS 10

FRIES 9

HOUSE-MADE MILK BREAD 6

EGG* 2

BEVERAGES

NOLA BLOODY MARY 16
*House Made Creole-Spiced Bloody Mix
Louisiana Hot Sauce & Beer Back*

MIMOSA 14
Orange Juice & Sparkling Wine

MIMOSA FLIGHT 60
*Choice of Juices and a Bottle of Sparkling Wine
Select Three:
Orange, Grapefruit, Mango, Peach, Cranberry*

FRENCH PRESS 8

VIETNAMESE COFFEE 7

NITRO COLD BREW 8

KIDS

EGGS & TOAST* 8.5
Two Eggs & House Toast

CRÊPE 9
Cinnamon Cream Cheese



Let us know if you have any dietary needs, restrictions or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**These items are served raw or undercooked, or may contain raw or undercooked ingredients.*

A 21% Hospitality Fee has been added to your bill.

Pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.