



Summer Brunch "La Grasse Matinée"

Only on Saturday and Sunday from June 2nd to August 26th - 11.30am to 2.00pm
outdoor seating available based on weather condition

Cocktail

Rooftop Garden - 9
bluecoat gin, carpano bianco,
lemon, honey, basil

Aperol Spritz - 11
aperol, sparkling wine,
soda water

Mimosa - 11
french sparkling wine,
orange juice

Signature Bloody Mary - 11
lemon thyme infused vodka,
tomato juice, horseradish

Egg Benedict

poached egg over an English muffin, hollandaise sauce,
served with caramelized onion potatoes & griddled tomato

- o Crispy Scrapple & Pretzel Chips - 17
- o Crab Cake & Capers - 18
- o Short Ribs & Asparagus - 17
- o Smoked Salmon & Spinach - 18
- o Canadian Bacon - 16
- o Spinach & Wild Mushroom - 15

Egg Specialties

Biscuits & Gravy - 16
southern scallion drop biscuit, scrambled eggs,
sausage gravy, scrapple fries

Huevos Rancheros - 17
3 eggs, pico de gallo, chorizo, cheddar, salsa verde.
Your choice of toast

Farmhouse Duck Skillet - 18
duck confit, sheep's milk camembert, chive. Your choice of toast

Egg Muffin - 16
english muffin, cheddar, scrambled eggs, avocado, espelette aioli. Served
with caramelized onion potatoes and griddled tomato

Sandwich

served with French fries or salad

Liberté Burger - 16
red onion confit, cheddar cheese, herb aioli

Urban Turkey Club - 15
bibb lettuce, herb mayonnaise, tomato,
turkey bacon, avocado, sourdough bread

Salad

Arugula - 10
strawberries, goat cheese, spiced pecans, honey
vinaigrette

Green Salad - 11
pea shoots, green apple, avocado, fennel,
kiwi, cucumber, pistachios,
Thai chili-kiwi vinaigrette

Side

Hand Cut Fries - 9
truffle oil, shaved parmesan

Grilled Vegetables - 7
aspiration, heirloom carrot

Scrapple Fries - 5

Executive Chef Edward Hancock

The consumption of raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.