

VINTAGE

HAPPY MOTHER'S DAY

STARTERS

SPRING FRUIT SALAD \$10.50

mango, kiwi, dragonfruit, pineapple,
mint, honey

CHIA & GRANOLA PARFAIT \$9

house-made granola with dried fruit and hazelnuts,
chia seed, turkish kefir, fresh berries

WARM CHÈVRE SALAD \$9.50

mixed greens, warm chèvre costinis, honey drizzle,
toasted walnut, dried fig, sherry~vinaigrette

SALMON & DILL CRÊPE \$15.50

smoked alaskan salmon, fresh dill, chive cream
cheese, fried capers, pickled shallot

FOIS GRAS TORCHON \$21

la belle farms duck foie, candied pecans, blueberry
gastrique, fresh raspberries, toasted brioche

MAINS

CROQUE MADAME GALETTE \$19

one-egg baked in a puff pastry with gruyere cheese,
cured French ham, and béchamel sauce.

Served with a side salad with walnuts and figs

MARYLAND CRAB BENEDICT \$24

two poached eggs served over blue crab cake and
bacon Smashbrown, with Old Bay hollandaise.

Served with a side salad with walnuts and figs

SHORT RIB BENEDICT \$23

two poached eggs served over braised short rib, bacon
Smashbrown and cheddar cheese, with baby arugula,
carmelized onion and paprika hollandaise

SUNDRIED TOMATO & MUSHROOM QUICHE \$18.50

egg, pastry, wild woodland mushrooms,
crème fraîche and chive. Served with baby spinach salad
with dried cherries, cave-aged cheddar and pine nuts

STRAWBERRY SHORTCAKE FRENCH TOAST \$18

strawberry jam and cream cheese stuffed brioche, topped
with fresh strawberry compote and whipped cream

NIÇOISE SALAD \$24

seared ahi tuna, mixed greens, haricot vert, kalamata
and castelveltrano olive, fingerling potato, cherry
tomato, boiled egg, champagne vinaigrette

MUSSELS FRITES \$28

1.5# marinière style wild maine black mussels,
toasted baguette, classic frites

Children's Menus Available