



Le Jardin

Brunch Plates

(all plates come with choice of 2 sides, complimentary honey corn bread muffins and coffee)

Baked crème brulee French toast, caramel bottom, Grand Marnier custard, maple syrup - \$20

Smoked ham, boursin cheese & chive omelet, crème fraiche - \$25

Crab omelet, cherry tomatoes, spinach, parmesan, Pernod red sauce - \$26

Loaded veggie omelet, mushrooms, leeks, balsamic onions, asparagus, goat cheese - \$24

Lobster Newburg, Cognac cream, sherry, leeks, puff pastry - \$28

Greek omelet, merguez lamb sausage, spinach, tomatoes, harissa, feta cheese - \$26

Omelet Lorraine, bacon, roasted potatoes, shallots, gruyere cheese, crème fraiche - \$24

Crepe Bayonne, smoked ham, gruyere, bechamel, basil - \$22

Smoked salmon crepe, caper cream cheese, crème fraiche, cucumber, onion and mint relish - \$22

Just for kids meal, cheesy scrambled eggs, yogurt, apple slices, grapes - \$10

Sides

Twice baked sour cream potatoes

Apple cobbler coffee cake

Sesame-kale salad, asparagus, walnuts, bacon

Vanilla yogurt with granola and berries

Sriracha breakfast sausage

Lemon-ginger pound cake, strawberry jam

Le Jardin salad

Buttermilk, bacon, cheddar grits

Peppered bacon

Ginger pear muffin

Strawberry, grape, blueberry fruit salad

Holdeman Farm capon sausage

Desserts

Butterscotch Pot de Crème- whipped cream, nutmeg - \$4

Lemon Crème Brûlée- Amaretto strawberries - \$5