



"Brunch: where sweet meets savory and every bite deserves a clink!"

Oysters On The Half Shell gf - \$5/oyster or 6/\$28 *

Cabernet Sauvignon mignonette, cranberry & golden pickled jalapeño granita

Duck & Strawberry Tart - \$16♦

*Flaky puff pastry layered with chevre spread, strawberry serrano preserves,
house cured duck prosciutto, & fresh seasonal greens*

Assiette De Fromage - \$26

*3 select cheeses, variety of house pickled vegetables, seasonal jam, almonds,
select meats, crostini*

Caviar Bump with Champagne Shot gf - \$19 *

*1/8 oz of caviar, shot of Champagne
~NA Champagne available*

French Onion Soup - Cup \$8 Bowl \$12

Caramelized onions, gruyère, toasted baguette

Rhubarb Gaspacho gf, vegan - Cup \$8 Bowl \$12♦

*Rhubarb, raspberries, hint of habanero, garnished with
pickled rhubarb & chive oil*

Beverages

Coffee, Soda, & Juice - \$4

Flavored Latte & Mocha - \$6.50

Latte, Chai Latte, & Hot Chocolate - \$6

Tea - \$5

Featured Brunch Cocktails

Mimosa - \$11

Mimosa Flight - \$25

(Your choice of 3 Flavored Mimosas)

Flavors: *Orange, Cranberry, Pomegranate, Marionberry, Strawberry
Raspberry, Grapefruit, & White Peach*

Fancy Mimosa - \$14

Bloody Mary - \$13

**Add bacon \$2*

Espresso Martini - \$16

~See our Beverage Menu for a full list of our specialty cocktails & mocktails!

Clink!

"Lunch: the most civilized pause of the day."

Jambon Benedict - \$18 *

Jambon de Paris, 2 poached eggs, toasted croissant, hollandaise ~choice of herbed potatoes or side salad

Seasonal Benedict - \$16 * ♦

Sautéed kale & purple broccoli, cured lemon vinaigrette, 2 poached eggs, shishito hollandaise, toasted croissant ~choice of herbed potatoes or side salad

Baked Eggs - \$16 *

2 poached eggs baked in a mushroom cream sauce topped with gruyère & bread crumbs, served with baguette ~choice of herbed potatoes or side salad ~Add jambon de paris + \$4

Quiche Lorraine gf- \$15

Bacon lardon, leeks, gruyère ~choice of herbed potatoes or side salad

Duck and Waffle gf - \$29 *

Confit duck leg, sweet potato waffle, aleppo butter, fermented garlic honey, sunny side up duck egg

Pain Perdu (french toast) vegetarian - \$13.50

Three slices of house made brioche, cognac raisins, apple compound butter, toasted walnuts.

Ricotta Pancakes gf - 3 stack \$17 ♦

3 fluffy ricotta pancakes topped with fresh macerated strawberries, blueberry mascarpone, candied hazelnuts and basil powder

Bistro Breakfast - \$17 *

Two eggs, Nueske's bacon, herbed potatoes, Devan's Marmalade ~choice of croissant or baguette

Parisian Grilled Sandwich - \$20 *

House brioche, Raclette cheese, jambon de Paris, sunny side up duck egg, local honey, aleppo pepper ~choice of fries or side salad

Chicken Salad Croissant - \$19

Soft poached chicken breast, herb sauce verte, red onion, mixed greens (the sauce verte contains pecans) ~choice of fries or side salad

Clink! Burger - \$30 *

8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun ~choice of fries or side salad ~gluten free bun available

Brittni's Salad - \$18 ♦

Green buttermilk dressing, peas, asparagus, red onion, radish, pecorino romano, & garlic breadcrumb ~Add Lemon Brined Chicken Breast +\$8

Normandy Mushroom Crepe gf, vegetarian - \$18

Local mushrooms & leeks in a duxelle cream sauce, layered between crepes, Normandy style Crêpe. ~Add sunny side up egg on top +\$2

Pastries

Croissant -\$4
Chocolate Croissant - \$5
Seasonal Muffin- \$6

Sides

Bacon - \$6
5 slices of Nueske's premium bacon
2 Eggs - \$5 *
Herbed Potatoes - \$6

Add Ons:

Chef Brittni's Hot Sauce - \$2
Grade A Maple Syrup - \$2
Chantilly Cream - \$1
House Made Truffle Aioli - \$3.50

****Our Menu is thoughtfully curated by
Executive Chef Brittni Armenta, Chef de Cuisine Amber Armenta, &
Sous Chefs Devan Ortega & Jadyn Dunbar**

~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.
~ Please inform your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.

♦ Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season