

Sunday Brunch

BRUNCH CLASSICS

AVACADO TOAST..... \$12
*Toasted sourdough with house-made avocado spread,
pickled red onion, and sliced tomato.
Add smoked salmon +\$8*

EGGS BENEDICT..... \$12
*Toasted English muffin topped with Canadian bacon,
eggs, and hollandaise sauce*

BENEDICT ROYALE \$16
*Everything you love about the classic with smoked
salmon gravlax*

OSCAR BENEDICT \$24
*English muffin with asparagus, eggs, jumbo lump crabmeat,
and hollandaise sauce*

BLT QUICHE \$8
Bacon, spinach, cherry tomatoes, and gruyere cheese

WESTERN OMELET QUICHE..... \$8
*Honey ham, cheddar cheese, grilled onions, cherry tomatoes,
and bell pepper*

PANCAKES.....\$12
*Topped with powdered sugar, fresh fruit, butter,
and served with maple syrup*

Accompaniments

 BACON..... \$6
Smoky, thick cut pork bacon

 SAUSAGE..... \$6
Brown sugar and maple pork sausage links

 FRESH FRUIT..... \$8
Seasonal fresh fruit

BREAD BASKET..... \$7/\$12
*one or two of each selection
Blueberry muffin, banana bread muffin, and biscuits*

SALADS

 HOUSE SALAD.....\$8
*Mixed greens, sweet peppers, sliced Granny Smith apples,
almonds, cranberries, strawberry vinaigrette*

 CAPRESE SALAD.....\$14
*Tomatoes, buffalo mozzarella, fresh basil, olive oil, and
balsamic vinegar*

BISTRO FAVORITES

 SMOKED SALMON CARPACCIO..... \$12
*Thinly sliced smoked salmon with olive oil, fresh lemon
juice, capers, shredded Parmesan & arugula*

 BEEF CARPACCIO..... \$18
*Thinly sliced beef filet with olive oil, fresh lemon juice,
capers, shredded Parmesan & arugula*

“MUSTARD’S” TUNA SANDWICH & FRIES..... \$16
*Grilled tuna, basil pesto aioli, pickled ginger, grilled red
onion, arugula, and brioche bun*

WAGYU BURGER & FRIES..... \$18
*Pepper jack cheese, shoestring onion rings, sriracha
aioli, sweet and hot pickles, and brioche bun*

ENTRECÔTE & FRITES.....\$28
8 oz steak served with fries

 PETIT JUMBO LUMP CRAB CAKES.....\$28
*Served with sliced tomatoes, saltine crackers, and
arugula*

ORIENTAL SHRIMP PASTA.....\$18
Tapas portion of our local favorite pasta dish

RAW BAR

 SHRIMP COCKTAIL.....\$12
Local jumbo shrimp with tangy avocado cocktail sauce

 FRESH OYSTERS ON THE HALF SHELL.....\$16 / \$22
*Half dozen / dozen - served with mignonette and cocktail
sauce*

DESSERTS

WARM SKILLET COOKIE.....\$12
*Warm cast iron chocolate chip cookie served with
vanilla bean gelato*

KEY LIME PIE..... \$12
Smooth key lime custard, golden crust, sweetened cream

PAN-FRIED POUND CAKE.....\$12
with salted caramel gelato and Chantilly cream

 GELATO..... \$8 / \$20
*One or three scoops: Sicilian raspberry, sea salt caramel,
dark chocolate, pistachio, vanilla bean*



Beverages

COFFEE & REFRESHMENTS

ESPRESSO	\$5
AMERICANO	\$6
CAPPUCCINO	\$8

SPRING WATERS

AQUA PANNA STILL, SAN PELLEGRINO SPARKLING	\$6
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SOFT DRINKS

COKE, DIET COKE, SPRITE, CHEERWINE, ORANGE JARRITOS	\$5
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BRUNCH COCKTAILS

MIMOSA	\$12
BLOODY MARY	\$12

WINE BY THE GLASS

6oz / 9oz

WHITE

DAUMAS DE GASSAC CHARDONNAY.....	\$8 / \$12
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SPARKLING

MIONETTO PROSECCO.....	\$10
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PINOT NOIR

EVOLUTION PINOT NOIR.....	\$10 / \$14
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CABERNET SAUVIGNON

QUILT CABERNET SAUVIGNON.....	\$16 / \$24
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BEER

FRENCH BROAD RIVER GETAWAY KÖLSCH	\$6
BROOMTAIL ACERBIC ECSTASY IPA	\$7
SAMUEL ADAMS OCTOBERFEST	\$6
WEIHENSTEPHANER ORIGINAL HELLES	\$7

Full wine list available upon request.