



## RESTAURANT WEEK BRUNCH MENU

**AUGUST 17<sup>TH</sup> & AUGUST 18<sup>TH</sup>, 2024**  
**BRUNCH \$25++ (Saturday & Sunday)**



### TO START YOUR MORNING

*Please select one:*

#### **IRISH COFFEE**

*Jameson whiskey, drip coffee, raw sugar,  
unsweetened cream float*

#### **FRU FRU LEMONADE**

*Homemade peach & mint lemonade*

#### **BUBBLY BLUE BASIL**

*Purple basil syrup, sparkling wine, basil leaf*

#### **JULIUS MEINL DRIP COFFEE**

### ENTRÉE

*Please select one:*

#### **LE S'MORFS LE GAUFRE**

*Brussels waffle, toasted marshmallows, Belgian chocolate,  
blueberry, Gargamel crunch*

#### **CLASSIC HAM AND CHEESE OMELETTE**

*Three eggs omelet, Gruyere cheese, French county ham, Old Bay crushed potato*

#### **THE DOFFLE SANDBICH**

*Original doffle, bacon sprinkles, fried beef patty,  
lots of cheese, special sauce, sunny side up egg*

#### **LA QUICHE "THE 3 PIGGIES"**

*Puff pastry, quiche, Parisian ham, bacon bits,  
prosciutto, onions, cheeses, mesclun salad*

#### **EGG WHITE PARMESAN RISOTTO (V)**

*Three egg whites, cauliflower, puffed rice,  
Parmesan cheese foam, rustic croutons*

### SWEET TOOTH

#### **CHOCOLATE BROWNIE CAKE**

*Rich and fudgy brownie cake, home made vanilla cream, Belgian chocolate*

*Substitutions, changes, and splits are not available for RW menu.*

*A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff.*

*Please note this fee is not a tip.*

*A 22% service charge will be added automatically.*

*Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores, General Manager Rinata Gafarova*