

# THE HALL



## BRUNCH

coffee or tea \$3  
espresso \$3  
cappuccino \$4  
fresh squeezed juices \$4  
bloody mary \$9 / champagne \$14 / bellini \$10 / mimosa \$10

## ENTREE

cast-iron eggs \$10  
fried egg / short ribs / potato

brasserie benedict \$14  
soft poached egg / jambon / truffle hollandaise

scrambled eggs \$12  
smoked salmon / chives / brasserie fries

croque madame \$13  
gruyère / ham / fried egg

boudin noir \$10  
scrambled eggs / croissant / beurre noisette

salmon baguette \$10  
cream cheese / red onion / tomatoes and capers

steak sandwich \$16  
horseradish / caramelized onion / tomato jam

thick cut french toast \$11  
lemon zest / sweet ricotta

brasserie burger \$15  
herbed tomato / caramelized onion / dijon aioli

## DESSERTS \$6

chocolate mousse cake

lemon tart  
tart citrus / meringue

crème brûlée

executive chef: Stephanie O'Mary