

BRUNCH

— ⊕ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖ —

BREAKFAST

MATCHA

FRENCH TOAST 18

matcha-infused pain de mie, seasonal berries, maple syrup

AVOCADO TOAST 17

sourdough, baby lettuce, kabosu vinaigrette, poached egg

EGGS BENEDICT

poached eggs, brioche, hollandaise

with ham 19

with salmon 25

with avocado 21

THE FRENCHIE

OMELETTE 19

mushroom, ham, Gruyère

GREEN OMELETTE 18

spinach, broccolini, avocado, parsley

SHAKSHUKA 21

baked eggs, spicy tomato, spinach, feta

add shrimp / turkey kielbasa 9/7

YOGURT & GRANOLA 18

seasonal berries, hazelnuts, candied pecans

SANDWICHES & BURGERS

served with a choice of fries or house salad

CHICKEN KARAAGE 21

Japanese fried chicken, Cheddar, red cabbage slaw, wasabi aioli, potato bun

VEGAN BURGER 21

potato bun, 6oz impossible patty, mustard, lettuce, tomato, onion

L'ADRESSE BURGER

WITH CHEESE 23

8oz black angus meat blend, choice of american, cheddar, Gruyère, boston lettuce, onion, tomato, relish, potato bun, sriracha aioli, arugula

KIMCHI BURGER 25

8oz Black Angus patty, kimchi, black garlic aioli, cucumber, crispy shallots, cilantro, sriracha, potato bun

CROQUE MONSIEUR 23

brioche, ham, Gruyère, bechamel

FISH SANDWICH 26

beer battered branzino, cucumber, daikon slaw, arugula, sriracha aioli, potato bun

STARTERS

STICKY CHICKEN WINGS 16

soy honey butter glaze, crispy onions

SALMON CRUDO 23

salmon dices, masago, truffle yuzu vinaigrette, mango, avocado, cucumber, furikake

MEZZE 19

tzatziki, romesco, beets hummus, grilled naan-bread, za'atar

CEVICHE 29

marinated branzino, yellow pepper paste, red shallots, fresco, cilantro, mint, Boston lettuce, tortillas chips

CRISPY CALAMARI 19

mixed greens, chili lime vinaigrette, homemade tartar sauce

MUSHROOM FLAT BREAD 23

grilled naan, truffle mushroom pâté, Asiago and mixed mushrooms

ADD SEASONAL TRUFFLES FORAGER'S PRICE

SALADS

add chicken / shrimp 7/9

yellowfin tuna / steak 11/12

grilled beyond burger patty 11

CAESAR SALAD 19

baby romaine, reggiano dressing, parmesan crackers, parsley /gluten free/

BURRATA AND TOMATOES 21

heirloom tomatoes, basil pesto, balsamic glaze, toast

GREEN GODDESS SALAD 19

iceberg lettuce, avocado dressing, shiso, pistacchios, green grapes, croutons

SIGNATURES

SYRNIKI 18

cottage cheese pancakes, crème fraîche, mint

PELMENI 27

veal dumplings served with salsa and crème fraîche

TRUFFLE BURGER 37

8oz Black Angus patty with truffle paste, balsamic onions, Gruyère, sriracha aioli, arugula, shaved black truffles, truffle fries

FRENCH TOAST 21

candied bacon, brûlée apples, mascarpone, maple syrup

SOUPS

BORSCHT 18/10

a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

SOUP OF THE DAY 10

BOWLS

over rice or mix greens

SALMON POKE 25

avocado, mango, cucumber, masago, furikake, crispy shallots

CHARRED TOFU 21

roasted eggplant, roasted red bell pepper, broccolini, spaghetti squash, miso dressing, ponzu, furikake

FRIED KARAAGE 25

Japanese fried chicken, red cabbage and daikon slaw, fava beans, avocado, wasabi aioli, furikake

GRILLED STEAK 27

NY strip, grape tomatoes, avocado, broccolini, radishes, balsamic onions, roasted red bell pepper

SEA

BRANZINO AND FENNEL 31

roasted fennel puree, cubanelle peppers, roasted tomatoes, fava beans

SALMON OVER RICE 32

roasted broccolini, grape tomatoes, hoisin, shiso, furikake

LAND

STEAK FRITES 41

NY strip, truffle fries, Beurre Maître D'

ROASTED CHICKEN 31

creamy mashed potatoes, sun dried tomatoes, oyster mushrooms

PASTA & RISOTTO

MUSHROOM RISOTTO 29

seasonal mushrooms, truffle cream, parmesan

GNOCCHI PESTO 25

basil pesto, brussels sprout, pistacchios, shaved parmesan

SPAGHETTI BOLOGNESE 25

pasta alla chitarra, meats blend ragu, roasted tomatoes, parmesan crackers

GNOCCHI TRUFFLE ASIAGO 42

truffle butter, parmesan, shaved black truffles

SIDES

Bacon, Ham, Avocado 5 / 4 / 5

Smoked Salmon, Egg 8 / 3

Truffle Fries, Jospier Veggies 9 / 8

Creamy Mashed Potatoes 8

Turkey Kielbasa 7

Mixed Berries 7

Sourdough Toast 4

Croissant 6

served with butter and homemade jam