

LA BELLE VIE

brunch menu

LES OEUFs

EGG PLATTER* ... \$13

two eggs any style, roasted potatoes, green salad, bacon or sausage & toast

SPINACH & MUSHROOM OMELETTE ... \$13

sautéed spinach, assorted mushrooms, parmesan, potatoes, salad GF

HERB & TOMATO OMELETTE ... \$13

basil, parsley, heirloom tomatoes, goat cheese, potatoes, salad GF

HAM AND CHEESE OMELETTE ... \$13

ham, white cheddar, gruyere, potatoes, salad GF

LOBSTER OMELETTE ... \$21

poached lobster meat, roasted red peppers, spinach, gruyere, cheddar, roasted potatoes, side salad

EGGS BENEDICT* ... \$14

toasted English muffin, poached eggs, Canadian bacon, hollandaise, roasted potatoes, green salad

GRAVLAX FLORENTINE BENEDICT* ... \$16

smoked salmon, spinach, poached eggs, english muffin, hollandaise, roasted potatoes, salad

CRABCAKE BENEDICT* ... \$19

toasted English muffin, poached eggs, fried crab cake, lobster béchamel, roasted potatoes, green salad

SOFTSHELL CRAB ÉTOUFFÉE* ... \$16

fried softshell crab, poached eggs, spinach, toasted ciabatta, étouffée sauce, roasted potatoes, salad

SOUPE ET SALADE

salad add on | salmon* \$10 | shrimp \$7 | chicken breast \$6

FARMHOUSE CHOP SALAD ... \$11

sweet gem, spinach, baby kale, heirloom tomato, cucumber, red onion, parmesan, artichokes, crouton, honey basil vinaigrette

ROASTED BEET & BURRATA SALAD

arugula, frisee, dried cranberries, burrata, candied walnuts, citrus vinaigrette, balsamic glaze. GF ... \$14

FRENCH ONION SOUP ... \$8

SOUP DU JOUR ... 5 / 8

CREPES & PANCAKES

STRAWBERRY CREPE ... \$12

fresh strawberries, honey, mascarpone, fruit

BANANA NUTELLA CREPE ... \$12

bananas, Nutella, sweet cream, whipped cream, fruit

HAM AND CHEESE CREPE ... \$14

roast ham, gruyere, white cheddar, side salad

SHRIMP & SPINACH CREPE ... \$16

lobster bechamel, roasted potatoes, side salad

PANCAKES ... \$10

choice of | buttermilk | blueberry | banana | chocolate

STRAWBERRIES & CREAM FRENCH TOAST ... \$13

brioche, mascarpone cream, strawberry compote, whip cream, candied pecans

A LA CARTE

FRESH BAKED MINI CROISSANTS ... \$5

CROISSANT ... \$3.5

butter | chocolate | almond

BOWL OF FRUIT ... \$5

STONE GROUND CHEDDAR GRITS ... \$4

APPLEWOOD SMOKED BACON ... \$4

CHICKEN APPLE SAUSAGE ... \$4

SAUSAGE PATTY ... \$4

PANCAKE A LA CARTE ... \$3

SIDE OF FRENCH TOAST (2) ... \$7

BISCUITS & GRAVY ... \$7

SIDE TWO EGGS* ... \$4

BELGIUM WAFFLE ... \$6

PLATS PRINCIPAUX

SMOKED SALMON* ... \$15

salmon lox, hot smoked salmon, sliced eggs, red onions, capers, cream cheese mousse, toasted baguette

FRIED CHICKEN BISCUIT ... \$13

buttermilk fried chicken breast, applewood smoked bacon, southern style biscuit, country sausage gravy, white cheddar, potatoes, salad

CHICKEN & WAFFLES ... \$16

buttermilk fried chicken, Belgium waffle, pecan maple glaze

CONFIT & BRIE BURGER* ... \$15

short rib, brisket, ribeye blend, brie, balsamic onion jam, arugula, duck confit, potato bun, fries

PRIME RIB MELT* ... \$18

roasted prime rib, gruyere, provolone, caramelized onions, horseradish cream, French baguette, fries

CROQUE MADAME CROISSANT ... \$14

ham, gruyere, sunny side up egg, bechamel, fries

LOBSTER MELT ... \$24

lobster, gruyere, cheddar, provolone, tomato, calabrese & sun dried tomato butter, fries

SHORT RIB HASH ... \$18

braised short rib, potatoes, red peppers, bacon, onions, sunny side up egg, side salad

OXTAIL GRIT BOWL ... \$18

braised oxtail meat, cheddar grits, potato hash, fried egg

SHRIMP AND GRITS ... \$18

shrimp, corn, stone ground grits, bacon, tomatoes GF

FILET AND EGGS* ... \$24

filet medallions, two eggs, roasted potatoes, salad GF

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
AN 20% Gratuity will be added to parties of 6 or more.