



BRUNCH

APPETIZERS

- Assorted Pastry**
daily selection 11
- Strawberry Banana Smoothie**
strawberry, banana, honey-yogurt 12
- Seasonal Fruits & Berries**
honey-yogurt 15
- French Onion Soup**
comté cheese, sourdough 15
- Mansion Caesar Salad**
crisp romaine, boquerones, herbed panisse, creamy caesar dressing 15
- Salad Maison**
mixed lettuces, cucumbers, baby tomatoes, lardons, champagne vinaigrette 15
- Kale Salad**
grilled pineapple, sweet potatoes, macadamia, avocado, apple cider vinaigrette 17
- salad additions**
- grilled chicken breast 7
- grilled jumbo gulf shrimp (3) 13
- gulf red snapper 15

CHILLED SEAFOOD

- Jumbo Gulf Shrimp** 26
- Raw East Coast Oysters**
half dozen 25
dozen 45
- Gulf Jumbo Lump Crab** 26
- Chilled Crab Fingers** 28
- Ossetra Caviar**
hard eggs, onion, chives, crème fraîche, blinis 225
- Huso Hybrid Caviar**
hard eggs, onion, chives, crème fraîche, blinis 140
- Seafood Platter**
(6) jumbo shrimp, (6) east coast oysters, 3 ounces jumbo lump crab, super crab fingers, remoulade, cocktail sauce, horseradish, mignonette 115

ENTRÉES

- Lox Bagel**
everything bagel, house cured salmon, cream cheese, tomato, onion, capers 23
- Bistro Monte Cristo**
bistro ham, havarti, comté, brioche french toast, serrano-orange marmalade 18
- Vegetarian Eggs Benedict ***
roasted mushrooms, heirloom tomatoes, avocado, poached eggs, herbed hollandaise, petite salad 20
- Buttermilk Biscuit Sandwich**
wild boar breakfast sausage, scrambled eggs, american cheese, aged cheddar cheese, seasonal fruit jam, french fries 19
- French Omelet ***
comté cheese, petite salad 18
- Mansion Breakfast ***
two eggs, herb roasted potatoes, roasted tomato
choice of: applewood smoked bacon, andouille, or chicken apple sausage
choice of: multi-grain, sourdough, english muffin 20
- Croiffles**
caramelized bananas, orange supremes, vietnamese coffee caramel 19
- The Lyon Burger***
comté cheese, truffle demi-glace, herb aioli, caramelized onions, brioche 26
- Steak Frites***
prime beef tenderloin, red wine s

SIDES

- Single Egg *** 4
- Toast** 4
multi-grain, sourdough, or english muffin
- French Fries** 8
- Apple Smoked Bacon** 6
- Chicken Apple Sausage** 6
- Andouille Sausage** 6
- Homestead Grits** 5
- Assorted Fruits** 8



*For those with special dietary requirements or allergies who may wish to know more specifically about the food ingredients used, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All mentioned prices are in US dollars and are net of sales tax and any appropriate service charge or gratuity. 20% Gratuity will be added to parties of 6 or more.

DRINK

COCKTAILS

L'avvocato

union mezcal, ancho reyes verde, crème de framboise, crème de violette 17

Que Lindo Tamarindo

lunazul blanco, cointreau, ginger, tamarind 17

La Colombe No1

the botanist gin, ancho reyes verde, grapefruit cucumber 17

Charles de Gaulle

union mezcal, cocchi rosa, sparkling brut rosé 17

Piña Suave

plantation pineapple, tiki bitters, egg white 17

Classic Mary

grey goose vodka, chili, bloody revolution 14

Classic Mimosa

fresh squeezed orange juice, cava 12

Passionfruit Mimosa

chinola passionfruit, cava 12

Mimosa Carafe

choice of classic or passionfruit, cava 40

WINE BY THE GLASS

SPARKLING

Extra Dry, Carmina Loggia NV Prosecco DOC, Italy 15

Brut Rosé, Albert Bichot Cremant NV Burgundy, France 16

Brut, Telmont, Réserve NV Champagne, France 29

WHITE + ROSÉ

Alvarinho, Nortico '21 Minho, Portugal 15

Gruner Veltliner, Berger '21 Kremstal, Austria 15

Chardonnay, Moutard-Diligent '21 Chablis, France 19

Rosé, Peyrassol Les Commandeurs '21 Côtes de Provence, France 16

Sauvignon Blanc, J de Villebois '22 Sancerre, France 25

Rosé, Rosa 32' Levant' '21 Cotes de Provence, France 25

RED

Pinot Noir, Trisaetum '21 Willamette Valley, Oregon 19

Grenache Blend, JL Chave, Mon Coeur, '21 Cotes du Rhone, France 16

Cabernet Blend, Les Cadrans de Lassègue '19 Saint-Emilion Grand Cru, France 16

Cabernet Sauvignon, Clos Du Val '19 Napa Valley, California 25

BEER | 8 each

Pacifico mexican pilsner

Scrimshaw pilsner

Live Oak hefeweizen

Eureka Heights mini boss IPA

Yellow Rose smash IPA

Guinness dry irish stout

ZERO-PROOF | 8 each

Tamarindus

tamarind, topo chico, lime, ginger

Prenumbra

ginger, cranberry, lime,
grenadine

