

ÉLEVAGE

BRUNCH

Appetizers

- Raw Oysters – bread & butter mignonette – 8
- Deviled Eggs – blackened blue crab – 7
- Country Ham – pear butter, buttermilk biscuits – 5
- Macadamia Sticky Bun – made with bern’s famous macadamia syrup – 8
- Peel & Eat Shrimp – grilled lemon, sorrel, tomato, horseradish – 12
- Reuben Beef Tartare – comte, 1000 island, brussels kraut, rye toast – 10
- Epicurean Salad – lobby herbs & lettuces, hazelnut, sottocenere, banyuls vinaigrette – 12
- Caesar Salad – savory croutons, parmesan reggiano, creamy bottarga vinaigrette – 11
- Fish & Chips – seared tuna, fried pickle chips, malt, ranch tartar sauce – 11
- Cheese Plate – selection of 3 with salty & savory garnishes – 13

Omelets

- Wild Mushroom & Black Truffle – 14
- Jambon de Paris & Cantalet – 10
- Boudin Noir & Potato – 8
- Ashley’s –egg whites, mushroom, & spinach – 9
- Carbonara –pecorino & guanciale – 11

Entrees

- Epicurean Benedict – jambon de paris, tomato, brioche, espresso hollandaise – 13
- Croque Madame – bayonne ham, egg, mornay – 9
- Eggs Basquaise – chorizo, potato, sweet peppers, spinach – 11
- Sourdough Pancakes – brie butter, walnuts, scorched honey – 12
- Dutch Baby Pancakes – green apple marmalade, maple butter – 10
- Pistachio Pain Perdue – fig preserve, bacon marmalade – 13
- Shrimp & Grits – peppers, scallion, pork belly, soft cooked egg – 13
- Picnic Chicken Sandwich –cold fried chicken, vinegar slaw, maple bbq – 11
- Steak Frites – hanger steak, epicurean steak sauce, peppercorn aioli – 21
- Dry Aged Hamburger – heat cheese, tomato confit, arugula – 15
- Stuffed Lobster – bacon & onion hash, creme fraiche, fried egg – 29
- Smoked Salmon – rye bread, salmon roe, quail egg – 14
- Homage to Bern’s – pressed steak sandwich, alpine cheese, french onion jus, onion rings – 16