

Sunday Brunch

SPECIALTIES OF THE HOUSE

MANCHEGO BRULEE / 10

Creamy manchego custard topped with caramelized serrano ham and served with parmesan crostini

CONTINENTAL BREAKFAST PLATE / 10

Life in Provence Brie with fresh fruit, bread and hardboiled egg

CRAB SACMUFFIN / 9

Seared crab cake on toasted English muffin, with tomato, watercress, sharp cheddar and chipotle aioli. Served with choice of side

REALLY FRENCH TOAST / 12

Egg battered brioche served with a side of foie gras mousse, sliced apples and fig jam

GRILLED COBB / 7

Lightly grilled romaine wedge topped with brown sugar glazed bacon, red onion, tomatoes, sunny side up egg and crumbled bleu cheese. Served with a side of Peppadew buttermilk dressing

CREPES

MODEST VARIETY / 6

Three rolled crepes served with butter and powdered sugar

ROASTED MUSHROOM AND BRIE / 8

Three rolled crepes with house mushroom blend, gooey Life In Provence brie, brandy cream sauce and garnished with chives

PROSCIUTTO WITH FIG / 8

Three rolled crepes with prosciutto smeared with fig jam and topped with melted bleu cheese

EGGS

STANDARD EGG BREAKFAST / 9

Two eggs your way with toast, choice of side, toast and applewood smoked bacon

SMOKED SALMON OMELET / 11

Rushing Waters smoked salmon and grilled asparagus tucked inside an egg blanket and drizzled with hollandaise sauce. Served with toast and a choice of side

CHORIZO OMELET / 11

Chorizo sausage with Demill sharp cheddar, onions and red peppers tucked inside an egg blanket. Served with toast and a choice of side

CHEVRE AND VEG OMELET / 10

Grilled fresh vegetables and chevre cheese tucked inside a fluffy egg blanket. Served with toast and choice of side

STEAK AND EGGS / 14

Grilled beef tips served on a bed of roasted mushroom scrambled eggs and broiled gruyere cheese. Served on toast with choice of side

PORK BELLY AND EGGS / 14

Braised pork belly served with two eggs, cheddar scone and a side of roasted apples

BENEDICTS

BALZAC BENEDICT / 10

Two poached eggs with seared Serrano ham, toasted English muffin and topped with hollandaise sauce. Served with a choice of side

SMOKED SALMON BENEDICT / 11

Two poached eggs on top of Rushing Waters smoked salmon, capers on an English muffin. Served with hollandaise sauce, scallion crème fraiche and a choice of

side

NAPOLEON BENEDICT / 10

Two poached eggs with a nut crusted portabella, on top of a toasted English muffin with hollandaise sauce and drizzled with balsamic gastrique. Served with choice of side

SIDES

DAUPHINE POTATOES / 5

Crispy potato croquettes with gruyere and cheddar cheese

SERRANO WRAPPED CANTALOUPE / 5

Sweet fresh melon wrapped in Cittero Serrano ham

PETITE HOUSE SALAD / 5

Mixed greens tossed in balsamic walnut vinaigrette with tomatoes, carrots, feta and candied walnuts

FRESH FRUIT / 5

Seasonal fresh fruit.



Brunch Drinks

SPARKLING COCKTAILS

MIMOSA / 6

Brut Cava topped with fresh orange juice

BALZAC COCKTAIL / 6

Le Perruche pure cane sugar cube, blood orange bitters and Brut Cava garnished with orange twist

LEMON ROYAL / 6

Sparkling wine with a splash of Lemoncello

KIR REAL / 6

Brut Cava with Crème de Cassis and frozen berries

BRUNCH PUNCH / 10

A half carafe of Vinbo Verde wine with rosemary syrup served with a slice of orange and cucumber garnished with mint

Take a look at the bottle list for all of our sparkling wines!

BLOODIES

BALZAC BLOODY / 6

Splash of Guinness and extra Worcestershire, garnished with blue cheese stuffed olive, cured sausage and fresh asparagus

FRESH GIN BLOODY / 6

Gin, lemon juice, garnished with cucumber, lemon wedge, tiny tomato, olive

SPECIALTY COCKTAILS

SUNNY MARY / 8

Vodka & orange juice garnished with cucumber, strawberry and pineapple; rimmed with chili powder and lemon sea salt.

CHOCOVINE CAFE / 6

Anodyne coffee and ChocoVine wine liqueur (chocolate, raspberry, or espresso); topped with fresh whipped cream and served with biscotti

ICED GREEK FRAPPE / 7

The way they drink coffee in Greece. Delicious iced coffee, your choice of raspberry, espresso or chocolate wine liqueur and topped with a layer of cafe foam. Delicious.

MONDAY - FRIDAY
4 PM TO 6 PM

555

HAPPY HOUR

\$5 WINES

\$5 APPS

5 DAYS A WEEK

N/A DRINKS

Coffee / 2

Espresso / 3

Latte / 4

Hot Tea / 2

Orange Juice* / 2

Grapefruit Juice* / 2

Pineapple Juice* / 2

*no refills

MUSSELS MONDAY

3 MUSSEL & WINE PAIRINGS

SUNDAYS
RAID THE CELLAR

EVERY SUN 3PM - CLOSE

~ HALF OFF ~
SELECT RESERVE WINE

WINO WEDNESDAYS

~ EVERY WED. 6PM TO CLOSE ~

HALF OFF!

SPLITS AND HALF-BOTTLES