

BRUNCH

RAW

HALF DOZEN OYSTERS
yuzu frozen mignonette
marketprice

TUNA TARTARE
soy dressing, sesame cracker,
daikon, pickled ginger, cilantro
\$24

EGGS

CURRIED POTATO FRITTATA
scallions, cheddar
\$15

YUZU & KALE FLORENTINE
hollandaise, muffin
\$16

PORK BELLY BENEDICT
hollandaise, muffin
\$17

AVOCADO
granny smith,
feta, poached egg, on sourdough
\$17

DUCK HASH
onions, poached eggs,
scallions, tomato jam
\$17

SMOKED SALMON BENEDICT
hollandaise, fennel, muffin
\$18

SHORT RIB HASH
hollandaise, tomato relish, muffin
\$19

OPEN FACE OMELETTE
chanterelle, tomato jam,
Sauvagine, greens
\$19

SWEET

BISCUIT
marmalade, chantilly cream
\$4

STICKY BUN
pecan, bourbon caramel
\$5

SUGARED 1/2 GRAPEFRUIT
maple sugar
\$5

CROISSANT OR PAIN AU CHOCOLAT
\$6

ORGANIC YOGHURT
granola, wild berries
\$9

COCOA NIB WAFFLE
berries, maple butter, tonka cream
\$14

BUTTERMILK PANCAKES
wild blueberries, maple, ricotta
\$15

FRENCH TOAST
caramelized banana, coconut, peanut
\$16

SEAFOOD PLATTER
AND ACCOMPANIMENTS
6 oysters, 1/2 lobster, 4 crab claws,
tuna tartare, 3 shrimp, smoked salmon
\$96

FOR 4 PEOPLE
\$172

MAINS

CLASSIC BREAKFAST
peameal bacon, eggs,
sausage, toast
\$16

COBB SALAD
blue cheese, walnut, bacon lardons
soft boiled eggs, avocado dressing
\$17
add chicken \$5

FRIED CHICKEN & WAFFLE
kimchi, coleslaw, ponzu
\$21

C'S BURGER
brie, maple bacon,
tomatillo & fig chutney, frisée
\$24

STEAK AND EGGS
8oz flat iron,
home-fries, jus
\$26

SIDES

AVOCADO
\$3

TOAST
preserve & butter
\$5

HAM
\$5

TWO EGGS ANY STYLE
\$6

BRIOCHE
\$7

ORGANIC GREEN SALAD
\$7

SMOKED SALMON
\$12

Executive Chef Romain Avril
Chef de Cuisine Morgan Bellis

LAVELLE