

# TABLEAU

BAR • BISTRO

## BRUNCH

Saturday, Sunday & Holidays

10:30am - 2:30pm



<b>BIRCHER MUESLI</b>	10	<b>FRESHLY SHUCKED OYSTERS</b>	MP
Over night soaked oats, raisins, walnuts, maple syrup		East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
<b>LE GRAND TABLEAU</b>	24	<b>STEAK TARTARE</b>	19
Two eggs any style, bacon, sausage, crispy Russet potatoes, choice of toast		Quail's egg, capers, pommes gaufrettes	
<b>EGGS BENEDICT</b>	19	<b>FRENCH ONION SOUP</b>	15
Back bacon, hollandaise, crispy Russet potatoes		Rich onion broth, Gruyère cheese, croutons	
OR		<b>SMOKED SALMON</b>	20
Smoked salmon, hollandaise, crispy Russet potatoes	20	Dill cream cheese, capers, pickled shallots, everything bagel	
<b>BREAKFAST SANDWICH</b>	18	<b>ALBACORE TUNA NIÇOISE</b>	22
Brioche bun, scrambled egg, back bacon, Gruyère cheese, greens, crispy Russet potatoes		Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
<b>CROQUE MADAME</b>	20	<b>LE BURGER</b>	20
Ham, Gruyère cheese, fried egg, sauce Mornay		6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	
<b>AVOCADO TOAST</b>	16	<b>CAESAR SALAD</b>	17
Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano		Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
<b>CRÊPES SUZETTE</b>	20	<b>MUSHROOMS ON TOAST</b>	20
Caramelized sugar, tableside Grand Marnier flambé		Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg	
<b>OMELETTE</b>	18	<b>STEAK AND EGGS</b>	32
Roasted mushrooms, chèvre, fines herbes, greens		Hanger steak, arugula, fried eggs, crispy Russet potatoes, peppercorn jus	



## POUR LA TABLE

Frites 8  
Half Avocado 4  
Choice of Toast 4  
Crispy Russet Potato 6

Bacon 7  
Sausages 8  
Smoked Salmon 9  
Farm Fresh Egg 3

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## BRUNCH COCKTAILS

<b>MIMOSA</b> 1oz	9	<b>TABLEAU CAESAR</b> 1oz	9
Fresh squeezed orange juice, sparkling wine		Absolut, Dubonnet, Walter Caesar Mix, house pickled spicy asparagus	
<b>MIMOSA PITCHER</b> 6oz	45	<b>INSTANT CRUSH</b> 2oz	14
Sparkling wine, Grand Marnier, orange juice (minimum 2 ppl.)		Absolut, chocolate liqueur, China- China, espresso	
<b>1181</b> 2oz	14	<b>SUNSET IN NICE</b> 2oz	12
Gin, elderflower syrup, lemonade, sparkling wine		Luxardo Sour Cherry gin, Pamplune grapefruit rosé, fresh grapefruit juice	

## SPARKLING

	Reg	Brunch
POL RÉMY Brut n/v Vin de France	51	29
BAILLY LAPIERRE Brut Rosé n/v Crémant de Bourgogne FR	72	53
ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR	62	45
ARTHUR METZ 'PERLE NOIRE' Brut n/v Crémant d'Alsace FR	68	45

## CHAMPAGNES

	Reg	Brunch
DRAPPIER 'CARTE' D'OR Brut n/v Champagne FR	110	90
CANARD-DUCHÊNE 'CUVÉE LÉONIE' Brut n/v Champagne FR	140	95
BAUCHET 'CONTRAST' Extra Brut Blanc de Noirs n/v Aÿ FR	158	130
NICOLAS FEUILLATTE Brut Rosé n/v Chouilly FR	169	139
BRUNO PAILLARD Brut Blanc de Blancs n/v Reims FR	250	200
DE VENOGÉ 'PRINCES' Brut Blanc de Noirs n/v Épernay FR	265	215
RUINART Brut Rosé n/v Reims FR	269	219
PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 13 Épernay FR	450	375

## BOISSONS

HOUSE BUBBLES 11/29  
HOUSE WHITE, ROSÉ & RED 10/41  
DRAUGHT BEER 9

~ Bubbles on this list may change subject to availability ~ but we promise that their replacements will be delicious