

BRUNCH

FOR THE TABLE

Oysters, mignonette	3/pc
Smoked Olives, guindilla peppers	8
Almonds, piment d'espelette	9
Anchovies, olive oil, orange zest	12
Bayonne Ham, bayonne france	17
Leek Vinaigrette, soft boiled egg, dijon, leek ash	16
Cured Fluke, brown butter, caper, lemon	18
Comte, miche	21

PLATES

Egg Sandwich, sausage, comte, swiss chard	16
Bibb Salad, fried egg, lardon, potato, chevre on toast	16
Eggs Benedict, ham, hollandaise (foie gras +10)	18
Baked Egg, tomato, onion, sourdough toast	14
Carrot a la Plancha, mushrooms, black pepper	18
Cod Confit, potato and egg torta	18
Steak and Eggs, potato, sauce bordelaise	28
Chicken, fried egg, confit potato, lemon preserve	28

SIDES

Crispy Potatoes	9
Green Salad	9

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CHAMPAGNE COCKTAILS

French 75	12
Grapefruit Mimosa	12
Mimosa	12
Aperol Spritz	12

BLOODY MARY

Choice of spirit: Tito's vodka, Hendricks gin, Del Maguey Vida mezcal

Choice of mix: Bloody Mary, Bloody Caesar, Bloody Bull

Pickled garnish: sweet peppers, beets, carrots

COFFEE (toby's estate)

Espresso	4
Americano	4
Cappuccino	4
Latte	4
Macchiato	4

TEA (in pursuit of tea)

White Peony, white, china	6
Assam, Nahorhabi Estate, <i>black</i> , assam, india	6
Genmaicha, green, japan	6
Nantou Four Seasons, <i>oolong</i> , taiwan	6
Lemon Verbena, <i>herbal</i> , morocco	6
Chamomile, <i>herbal</i> , Croatia	6
Mint, <i>herbal</i> , Greece	6

MATCHA (in pursuit of tea)

Shot	6
Long Shot (americano style)	6
Latte	6
Iced Tea	6

Rebelle