

RESTAURANT WEEK 2024

BRUNCH MENU \$25.00

first course

CROQUE MONSIEUR SPRING ROLLS

Ham & cheese spring rolls, mixed greens, walnuts, assorted fruits, strawberry dressing

PORK XLB DUMPLINGS

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

GARLIC CHIVES GAO

V | GF

Fried chive cube dumplings, sambal chili, pickled onions, dark soy

second course

DUCK CONFIT BENEDICT

Brioche buns, 5-Spice hollandaise, poached egg, arugula salad, pickled onions

VEGGIE FRIED RICE

GF

Spinach, shiitake mushroom, scallions, egg, bean sprouts, Chef's soy

CANTO EGG ON RICE

GF AVAILABLE

Cantonese soft scrambled egg, jasmine rice, Chinois-style gypsy sauce

CHOICE OF PLAIN, SHRIMP, OR HAM

CHICKEN CURRY RICE

GF

Cha Cha Tang style curry, potatoes, carrots, jasmine rice, fried egg

desserts

MATCHA CRÈME BRÛLÉE GF | C

CHOCOLATE CHEESECAKE

bottomless

2 HOUR LIMIT - \$20.00

Mimosas (orange, pineapple, grapefruit, & cranberry), select beers, and Stateside Seltzers

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY

cocktails

FRUIT FORWARD

TÊTE DE MULE \$12
Tito's Vodka, lime, spicy ginger beer, mint

PANACHÉ \$13
Rieger's Gin, St Germain, Kronenbourg Blanc, Lemon

LILLET SPRITZ \$12
Lillet Blanc, Crémant D'Alsace, Lemon

VALENSOLE \$15
SmokeLab Vodka, Sorgin Sauvignon Gin, Lillet Blanc, Lavender

AU PEAR AFFAIR \$16
Ten to One Rum, Dickel Bourbon, Spiced Pear, Don Ciccio Nocino, Black Walnut

CHINOIS MULE \$13
Vodka, Crème de Cassis, Jalapeno-Berry Shrub, Lime, Ginger Beer

ELDERFLOWER FRENCH 75 \$12
Rieger's Gin, St. Germain, Lemon, Crémant D'Alsace

MIMOSAS \$12
Choice of orange, pineapple, cranberry, grapefruit

LA GARONNE \$15
Unaged Armagnac, Lillet Blanc, Bergamot

CARRÉ NOUVELLE \$15
Rye, Monnet VS, Dolin Rouge, Baltamaro, Szechuan Amaro, Bitters

PEAK BLOOM \$15
Strawberry Gin, Empress Gin, Lillet Rouge, Egg White, Hibiscus, Lemon

KIR ROYALE \$12
Crème de Cassis, Crémant D'Alsace, Lemon

BOOZE FORWARD

bottomless

2 HOUR LIMIT - \$20.00
Mimosas (orange, pineapple, grapefruit, & cranberry), select beers, and Stateside Seltzers

wine BY THE GLASS

WHITES



Chardonnay, Louis Latour, Ardèche	\$13 \$52
Chenin Blanc, Ch. Moncontour, Vouvray	\$12 \$48
Sauv. Blanc, Dm. Gilles Lesimple, Sancerre	\$18 \$65
Sauv. Blanc, Graves D'Ardonneau, Bordeaux	\$12 \$48
Viognier, Dm. du Tix, Vaucluse	\$16 \$64

REDS

Bordeaux Blend, Ch. du Beau Vallon, St Emilion	\$15 \$60
Malbec, Ch. du Cedre "Héritage," Cahors	\$13 \$52
Pinot Noir, Christian Lauerjat 2020, Sancerre	\$18 \$72
Syrah, Delas Les Launes, Crozes-Hermitage	\$16 \$64
Tannat/Cab Franc, Ch. Peyros "Héritage," Madiran	\$12 \$48

ROSÉ

Fabre en Provence Rosé 2022, Côtes de Provence	\$12 \$40
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BUBBLES

Crémant D'Alsace, Jean Geiler Brut Prestige	\$12 \$40
G.H. Mumm Grand Cordon Rouge Brut	\$16 \$85
G.H. Mumm Grand Cordon Rosé Brut	\$17 \$100

BEER

TsingTao Lager, China (4%)	\$5
Soul Mega Pale Ale, Maryland, (5.5%)	\$8.5
Kronenbourg Blanc, France (5.0%)	\$8
Sun Run Hazy IPA, Maryland (6.5%)	\$7
Lvivske Lager, Ukraine (4.5%)	\$9

COFFEE

Single espresso	\$4
Double espresso	\$7
Americano	\$5

ZERO-PROOF

Mocktail: Bartender's Creation	\$5
Mocktail: N/Agroni	\$7
Beer: Partake Blonde Ale, Canada	\$6
Soda: Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$3
Juice: Pineapple, Orange, Cranberry, Grapefruit	\$4
Kombucha: Wild Bay Strawberry Lavender	\$5
Sparkling Water: San Pellegrino (1 Liter)	\$5