

Atelier By Radey

BRUNCH

STARTERS

SALMON TARTARE <i>With sauce cibulette</i>	\$14
SMOKED SALMON CARPACCIO <i>On potato crisps</i>	\$16
FISH 'N CHIPS <i>With shrimp & potato crisps</i>	\$14
COUNTRY DUCK PATÉ <i>House made</i>	\$14
MOULES DIJONNAISE <i>House made</i>	\$14
QUESO BLANCO <i>Farm cheese, balsamic, olive oil, tomato</i>	\$14

FRUIT

FRUIT CUP	\$5
BERRY BOWL	\$7

FRENCH TOAST

with Maple Syrup

FLUFFY BRIOCHE <i>With strawberries</i>	\$10
ALMOND CRUSTED	\$12
APPLE & BANANA	\$10

SALADE

TUNA NICOISE <i>Olive poached tuna</i>	\$16
RED & WHITE <i>Baby beets & goat cheese</i>	\$14
LOBSTER SALAD <i>With butter poached shrimp scampi</i>	\$16
FARMER'S GREENS <i>Delice de Bourgogne</i>	\$14

SPECIALTIES

ONE GREAT BURGER	\$12
STEAK & EGGS	\$16
RUBY RED TROUT & EGGS	\$14
CHICKEN UNDER SILVER BRIQUE	\$14
DUCK RILETTES & EGGS	\$15
CAMARONES BORRACHOS <i>(drunken shrimp with Grits!)</i>	\$15

COLD PRESSED

JUICE \$5
Orange
Grapefruit
Carrot

PLATS PRINCIPAUX

EGGS BENEDICT

FLORENTINE	\$12
FILET MIGNON	\$16
PORK CARABETTA	\$14
SALMON	\$14
WORLD OF VERSACE	\$20

EXTRAORDINARY EGGS

EGG WHITE	
FRITTATA	\$12
SOFT SCRAMBLE WITH	
CREAM CHEESE & CHIVES	\$12
<i>one ounce caviar additional</i>	\$50

OMELETTES

COUNTRY HAM & GRUYÈRE CHEESE	\$12
GARDEN VEGETABLES WITH FRESH HERBS	\$12
SPINACH & GOAT CHEESE	\$12



SIDES \$5

Country Ham Applewood Smoked Bacon Country Sausage

Gratuity added to parties of seven or more