

Brunch – Sample Menu



BRUNCH PLATES

Grilled Chicken Sandwich - herb marinated chicken breast, arugula, pickled red onion, pesto, garlic aioli, potato bun, pomme frites **GF+**

DeLille Burger* - truffle aioli, brie, prosciutto, caramelized onion, arugula, potato bun, pomme frites **GF+, DF+**

Croque Monsieur - country ham, dijon, cave aged gruyere, mornay sauce, house salad
add sunny egg +3*

Avocado Toast - grilled sourdough, sprouts, pickled red onion, radish, house salad **DF, VEG**

Salmon Cake Benedict* - toasted brioche, poached eggs, hollandaise, ikura roe, breakfast potato

Quiche Lorraine - egg custard, smokey bacon, gruyere, house salad, pink peppercorn vinaigrette

Hazelnut French Toast - maple crème fraîche & vanilla maple syrup **VEG**

Steak & Eggs* - RR new york strip, breakfast potato, two eggs, basque chimmichurri **GF, DF**

Nicoise Grain Bowl - confit albacore tuna*, quinoa, lentil, green bean, tomato, nicoise olive, hard egg, herb vinaigrette, fried caper **GF, DF, VEG+**

MOTHER'S DAY FEATURED SPECIALS

Lobster Claw Benedict - saffron hollandaise, breakfast potato

Brioche French Toast - strawberry curd, chantilly cream

SIDES

Crispy Country Bacon

Two Eggs*

Side Breakfast Potato

Fruit Bowl

BRUNCH BEVERAGES

Mimosa

glass | carafe | bottle

Bloody Mary - Tito's vodka, bloody mix

DeLille forget-me-not blanc de blancs & choice of orange, grapefruit, or mango juice



GF - Gluten Free, **GF+** - Gluten Free Option, **DF** - Dairy Free, **DF+** - Dairy Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*