**Beverages**

22 **Copper Hopper** – *Absolut Elyx Vodka/Cardamom/Pineapple/*

*GH Mumm Champagne*

18 **French 75** – *Dagneau XO/GH Mumm/Lemon*

11 **Madeira Cobbler** - *Rainwater Madeira/Rancio Sec/*

*Fino Sherry/Grapefruit Oleo/Lemon*

12 **No Lady & the Tramp Moments –** *Becherovka/Meletti/Grapefruit*

13 **It’s Gravier NOT Graviér! –** *Gravier Gin/Felix China-China/ Grapefruit/Lemon/Egg White*

14 **Beer for Breakfast** – *[Frozen] Coffee Stout Reduction/Vodka/ Averna/Crème de Cocao/Frenet/Milk*

13 **The Preacher’s Kid** [*Frozen] - Green Chartreuse/*

*Maraschino Gin/Pineapple/Grapefruit/Cinnamon/Lime*

20 **Bottomless Brunch Punch**

VP **French Truck Coffee, Espresso, & Tea Available**

**WINE**

*Sparkling*

Cava / Arte Latino 8 / 32

Champagne / GH Mumm  18 / 72

Cava Rosé / Poema 12 / 48

*White*

Rosé / Routas / Provence 11 / 44

Grüner Veltliner / Franz Etz / Austria 11 / 44

Sancerre / Sauvignon Blanc / Philippe Girard 15 / 60

Chardonnay / Sandhi / Central Coast 14 / 56

Gavi / Cortese / Piedmont 11 / 44

Pinot Gris / Boucaner / Washington 12 / 48

*Red*

Nebbiolo / Michele Chiarlo / Langhe 14 / 56

Côtes-du-Rhône / Chateau Mourre 14 / 56

Malbec / Cèdre Heritage / Cahors 12 / 48

Cabernet Sauvignon / Daou / Paso Robles 15 / 60

Pinot Noir / Slo Down / ‘Send Nudes’ / Sonoma 13 / 52

**BEER**

Wheat Ale / Parish / Canebrake 7

Coffee Stout / Parish / Rêve 10

American Pale Ale / Envie / Parish / *16oz* 9

Helles Dopplebock / Abita / Andygator 8

Lager / Faubourg Brewing 6

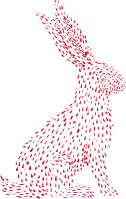
Non-Alcoholic / Heineken 0.0 6

Parish Brewing / Grand Reserve

Vintage Barleywine / 750ml 30

**NOT BEER**

Zony Smash / Watermelon Pop / 16oz 9



# Large Plates

20 Hot Fire Chicken/Biscuits/Pickles (g)

18 Ricotta Cavatelli/Maitake Mushrooms/Sweet Corn/

Bacon (g)

16 Buttermilk Gnocchi/Sausage Gravy (g)

18 Braised Pork/Polenta/Confit Tomatoes/Sunny Egg

15 French Toast/Rum Caramel/Pecan/Mint (g)(n)

# Desserts

7 Chia Pudding/Blueberries

12 Zeppole/Nutella/Caramel/Hazelnuts (g)(n)

11 Blueberry & Yogurt Panna Cotta/Cornbread/Mint

\*Consuming raw or undercooked food may increase risk of foodborne illness\*

# Compère Lapin Brunch

Optional Prix-Fix $35: Choose one food option from each section

# Small Plates

8 Local Yogurt/Watermelon/Honey

8 Avocado Toast/Radishes (g)

9 Egg Toast/Tomato/Avocado/Sunny Egg (g)

11 Everything Bagel/Tuna Tartare/Calabrian Crema (g)

8 Buttermilk Biscuits/Ricotta/Preserved Fruit (g)

14 Tater Tots/Crème Fraîche/Caviar