7-6-2024



Brioche French Toast \$20 V Powdered Sugar, Maple Syrup, Chantilly Cream & Fresh Berries

Southern-Style Crispy Chicken & Waffle \$24

Boneless Chicken Breast with Belgian Waffle, Served with Sweet Bourbon Maple Syrup

Smoked Whitefish, Lox & Bagels \$28

Smoked Scottish Salmon, Whitefish Salad, Sliced Hard-Boiled Egg, Tomatoes, Capers, Chopped Red Onions and Chive & Dill Cream

Classic Eggs Benedict \$23

Toasted English Muffin, Black Forest Ham & Hollandaise Sauce, Served with Fresh Fruit

Huevos Rancheros \$24

Crispy Corn Tortilla & Over-Easy Eggs, Housemade Ranchero Sauce, Queso Blanco, Black Beans, Avocado & Sour Cream Add On Maine Lobster \$12

Palm Avenue Omelette \$19 GF

Black Forest Ham, Rooftop Vegetables, Arugula, Sweet Onions, Roasted Poblano Peppers & Aged Cheddar, Served with Fresh Fruit

> Sides \$8 Millionaire's Bacon **English Breakfast Sausages** Fresh Fruit

cocktails

French Garden 75 \$15 Hendrick's Gin, Fresh Lemon Juice, Mint, Simple Syrup, Topped with Prosecco & Lemon Twist

Classic Mimosa \$12 Prosecco & Fresh Squeezed Orange Juice

Love Me(r)lots \$15 Corazón Blanco Tequila, Housemade Plum Syrup, Lemon Juice, Topped with Alexander Valley Merlot & Lemon Wheel

> Bloody Bloody Mary \$10 Upgrade to Tito's Vodka \$14



\$6 Surcharge on Shared Entrées

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.