Brunch Menw

FRITTATA*	PORK BELLY HASH*
Rich egg custard mixed with seasonal vegetables,	House made pork belly, onions, peppers, and roasted
aged white cheddar and meats. Served with black	potatoes all cooked together and served with two eggs
garlic roasted red potatoes11	cooked to your liking16
AVOCADO TOAST GF OPTION/DF	EGGS BENEDICT*
Avocado and bacon atop toast12	Crispy house-cured pork belly, poached eggs, fresh
	herb-crusted ham, and lemon-hollandaise sauce atop
PEAR AND BRIE CHEESECAKE	an English muffin20
House-made savory Brie cheesecake served with a	
red wine poached pear10	MICHELE'S SPECIAL EGGS BENEDICT*
	House made crab cake atop an English muffin cloaked
LEMON RICOTTA PANCAKES	in house made béarnaise sauce. Served with black
Three lemon ricotta pancakes, blackberry honey	garlic roasted potatoes28
butter, fresh berries, and coffee spiced sausage 18	
	STEAK AND EGGS
COLETTE'S CLASSIC BREAKFAST*	8 oz Certified Angus Beef Ribeye, black garlic roasted
Two eggs cooked to order, black garlic roasted red	red potatoes, eggs, and an Engligh muffin25
potatoes and choice of coffee spiced sausage, fresh	
herb crusted ham, or applewood smoked bacon19	PHILLY CHEESE STEAK GF OPTION
	8 oz Certified Angus Beef Ribeye sliced thin. Garnished
PBLT GF OPTION	with sautéed onion, bell peppers, and provolone
Pork belly, lettuce, tomato, and onion piquant 15	
Add an egg* +1	
Add avocado+3	Substitute tofu scramble for any egg choice add \$2 charge 18% gratuity will be added to parties of six or more
BEV	TERAGES
ORANGE JUICE	MIMOSA
Fresh squeezed5	Fresh squeezed orange juice, mini bottle of champagne 9
	With orange or lemon candy ring+2
COFFEE OR TAZO TEA	
Seattle's Best Coffee or assorted tea flavors 3	BLOODY MARY
	House recipe 9
FRENCH PRESS	With carrot veloute +1
Served tableside for your pressing5	With prawn and pork belly skewer+3
ICED OR HOT MATCHA TEA	RESCUE ROSÉ SLUSHY
Matcha and almond milk	Upsidedown 2017 Rescue Rosé slushed 10