# Le Bilboquet Lunch 

CAVIAR
Brioche, Accompaniments
Golden Kaluga Hybrid 120
Petrossian 460
Tuna Tartare 25
Crab \& Avocado Salad 25
Salmon Tartare 22
Smoked Salmon 22
capers, red onions, crème fraiche, crostini
Blueberry Pancakes 16
blueberries, strawberries, maple butter, blueberry compote
Brioche French Toast 18
brioche, fresh berries \& bananas, maple syrup, whipped cream

* Eggs Benedict
Canadian Bacon 19 | Norwegian 23 | Florentine 19
English muffin, poached eggs, hollandaise, potato hash, house salad
* Two Eggs Your Way 17
two eggs, maple bacon, potato hash, choice of biscuit or toast
* Eggs Le Bilboquet
19
house-made biscuits, duck-confit gravy, potato hash, sunny side-up eggs
* Shakshuka 18
eggs baked in a mild sauce of tomatoes, red peppers, onions, roasted potatoes
* Southwestern Eggs 18
house-made chorizo over migas eggs, cotija, tortilla strips, salsa, avocado
Pulled Pork Tacos 15 | Beef Tenderloin Tacos 17
three tacos, spicy citrus slaw, cotija, guacamole, corn tortilla, salsa
Grilled Romaine Salad 16
parmesan, lemon-anchovy vinaigrette
with chicken 22 | *with salmon 30
Cajun Chicken Lunch 26
cajun spiced chicken breast, beurre blanc, tomatoes, house salad, fries Chicken Paillard 24
grilled \& marinated chicken breast, arugula, sundried tomatoes, parmesan cheese, balsamic vinaigrette Chicken Cobb 20
chopped romaine \& endives, bacon, avocado, egg, chicken, blue cheese, tomatoes, red wine vinaigrette
* Burger et Frites 22
gruyere or cheddar cheese, dijon aioli, maple bacon, caramelized onions, tomatoes, truffle fries
* Steak and Eggs 24
hanger steak, roasted potatoes, red-wine demi, sunny side-up eggs


## BRUNCH COCKTAILS

Mimosa 12 | Bellini 12 | Aperol Spritz 13 | Bloody Mary 14 | Bottle of Prosecco 60
*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies*
** please note that all credit card transactions will have a $3 \%$ processing fee **

