

FLAMANT

Brunch Menu Mother's Day 2019

BURRATA	14	PORKBELLY TART	18
crispy kale, buckwheat, basil granita		corn blini, salsa creole, cilantro	
SMOKED TROUT BENEDICT	15	STEAK FRITTES	25
58 degree poached egg, arugula		grilled hangar steak, bearnaise sauce, belgian fries	
BANANA FRENCH TOAST TERRINE	14	TARRAGON FRIED CHICKEN	21
maple syrup, whipped cream, blueberry salad		beer batter, bdt fries, spring greens, shallot dressing	
CREPE NUTELLA / SPECULOOS	12	OMELETTE	15
thin crepes, speculoos spread, nutella		local farm eggs, spring mushrooms, scallion tempura	
STICKY HONEY BAKED CROISSANT	12	QUICHE	16
spring fruit salad, greek yogurt		asparagus, black truffle, chives	
MAINE LOBSTER ROLL	24	GELATO CART	9
shaved fennel, pickled red onion, vinegar chips		espresso – chocolate – vanilla – raspberry, waffle cones	

For parties of 6 or more guests a 20% gratuity will be added.

Please let us know about any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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