



MOTHER'S DAY SPECIALS

DB SMOKED SALMON TARTINE

avocado, pickled mustard seed, fennel radish
25

LOBSTER SALAD

boston bib lettuce, red onion, jicama mango jalapeno vinaigrette
29

HERBED POTATO GNOCCHI

peas, asparagus, morels, parmesan
ap 20
mc 32

PAN SEARED SOFT SHELL CRAB

pring bean fricasse, spring onion ramp pistou
35

DOVER SOLE MEUNIERE

pomme fondant, capers, shallots, lemon brown butter sauce
65

FOR THE TABLE

VIENNOISERIE

house-made pastries with honey butter & jam 13

BEIGNETS

cinnamon sugar, chocolate hazelnut dip 10

CHARCUTERIE PLATE

chef's daily selection
toasted sourdough 30

TARTE FLAMBÉE

fromage blanc, bacon, onion 15

OYSTERS

chef's daily selection
3.50 per piece

APPETIZERS

CHILLED PEA SOUP

rosemary cream, garlic crouton 13

FRISÉE SALAD

poached hen egg, bacon confit shallot, crouton 16

BURRATA

orange, roasted carrot, pistachio red watercress, grilled country bread 20

ARUGULA SALAD

shaved spring vegetable, quinoa sherry vinaigrette 14

YELLOWFIN TUNA

avocado, jalapeno, radish, ponzu 20

STEAK TARTARE

raw black angus beef, cornichon egg dressing
appetizer 17. | main 29.

BREADS

AVOCADO TARTINE

radish, pickled onion, lemon 17
with 2 poached eggs 21

BREAKFAST SANDWICH

fried egg, basil pistou, cheddar cheese jambon de paris, challah bread 16

CRÈME BRULÉE FRENCH TOAST

grand marnier, macerated berries 14

THE FRENCHIE BURGER

7 oz beef patty, confit pork belly arugula, tomato-onion compote morbier cheese, potato bun, cornichon mustard & pommes frites 21
with fried egg 23

LOBSTER ROLL

celery, chives, lemon mayonnaise mixed greens, pommes frites 31

FEATURED COCKTAILS

DB WHITE COSMO

vodka, white cranberry lime
15

SPRING BLOOM

smith & cross rum, real mccoys 3yr, orgeat, lime, split pea syrup, curacao
15

RHUBARB RICKEY

bluecoat london dry gin, rhubarb, ginger, lemon
15

EGGS

EGGS FLORENTINE

parisian ham, poached eggs creamed spinach, hollandaise 17

with smoked salmon 19
with maryland crabcake 21

GOAT CHEESE OMELETTE

fine herb, spinach, mixed mushroom mixed greens, home fries 17

THE VERMONT

pork & cheddar sausage, scrambled eggs hash brown, red onion, crème fraîche 19

HUEVOS RANCHEROS

sunny side up eggs, black bean pupusa poblano salsa, spicy tomato sauce, garlic aioli 17

THAI FRITATTA

house-made thai sausage, basil fried rice papaya slaw, sriracha 17

SIDES

BACON

CHEDDAR & PORK SAUSAGE

ASPARAGUS WITH SAUCE GRIBICHE

HASH BROWNS

FRENCH FRIES

BRUSSELS SPROUTS

FRUIT SALAD

MIXED GREENS

9 EACH

SALADS & LARGER PLATES

ROASTED HEIRLOOM CARROT BOWL

farro, quinoa, radish arugula, lemon vinaigrette 18

TUNA NIÇOISE

fingerling potato, tomato niçoise olive, white anchovy, egg 29

CHICKEN BREAST

carrot, fingerling mixed mushroom, chicken jus 28

COBB SALAD

chicken, romaine, eggs, cherry tomato avocado, bacon, buttermilk dressing 26

MARYLAND BLUE CRAB SPAGHETTINI

tomato, basil, lemon bread crumb 36

STEAK & EGGS

mixed greens, sunny side up eggs hash brown, bordelaise 30

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BRUNCH



Executive Chef *Nicholas Tang*
Chef Owner *Daniel Boulud*