MOCKINGBIRD

BRUNCH

starters

tomato basil bisque, goat cheese croutons 8

caramelized onion soup, sourdough crostinis, gruyere/parmesan cheeses 8

crispy baby squid, two dipping sauces: spicy remoulade, piquant red pepper glaze 14

tartare of ahi tuna, Mediterranean vegetables, red pepper chile, basil olive oil, grilled baguette 19

charcuterie: house pâté, prosciutto di san daniele, salame, smoked duck, pepperoncini relish 18

beef carpaccio, shaved parmesan, white truffle oil, grilled sourdough 14

seared hudson valley foie gras, carrot ginger mousse, crispy lardons, toasted brioche 23

raspberry pecan salad, mesclun mix, Texas goat cheese, spicy pecans and raspberry vinaigrette 12

whole leaf romaine lettuce, parmesan dressing, truffle potato croutons, white anchovy 14

breakfast

smoked salmon, toasted bagel, cream cheese, pickled red onions, traditional garniture 16

frittata du jour, chef's choice served with tobacco onion rings 14

pain perdu, brioche French toast, cinnamon apple compote, pecan-wood smoked bacon 12

steak & eggs, petite filet, poached eggs, breakfast potatoes, sautéed spinach, sauce choron 23

gulf lump crab cakes, sunny side up eggs, asparagus, sourdough toast, beurre blanc 23

bistro eggs benedict, poached eggs, sundried tomato pesto, prosciutto, hollandaise on English muffin 16

"bacon" and eggs, grilled pork chop, two eggs over easy , roasted apples, breakfast potatoes, chard 22

scrambled eggs, chicken apple sausage, baby spinach, breakfast potatoes 12

main plates

grilled chicken paillard, roasted vegetables, black quinoa, lemon herb butter 19

mountain trout, grilled with haricot verts, oyster mushrooms, capers, horseradish brown butter 22

grilled salmon, ragout of white beans, mussels, andouille sausage, tomato concasse 26

seared sea scallops, red onion marmalade, garlic pomme puree, asparagus, pan balsamic glaze 24

veal bolognese / rigatoni pasta, slow simmered bolognese, rigatoni pasta, ricotta cheese 19

pappardelle pasta, jumbo shrimp, diver scallops, lump crab, roasted garlic, white wine sauce 24

mussels frites, roasted tomato, garlic, red curry, coconut milk, garlic toast, frites 21

veal sweetbreads, sweet onions, mushrooms, pommes puree, tarragon cream sauce 23

roasted chicken breast, fricassee of wild mushrooms, creamed corn, bacon, scallions, thyme 21

steak frites, angus petite beef filet, wild mushrooms, watercress, bordelaise sauce, frites 26

american kobe beef burger, slow dough onion bun, garniture, pommes frites 16

sides

truffled pommes frites 9 garlicky haricot vert, pancetta 6 garden ratatouille 6

creamed spinach, smoked lardons 6

20% gratuity added to parties of 6 or more / $4 split plate charge / 2 credit cards per table please