

**Croque Monsieur** - pan toasted\smoked fleur d'isle ham\gruyere\country bread\served with organic greens 15  
(add an egg for a Croque Madam +2

**Avocado Toast & Scrambled Eggs** - toasted brioche\mango pumpkin pico de gallo 13

**Grown Up Grilled Cheese** - cheddar\blue cheese\tomato\onion\arugula 16  
\*add frites 2.50

**Scrambled Egg Tacos** - avocado smash\pumpkin seed mango pico de gallo\cilantro crema queso fresco\ tomato jam\ sriracha aioli 12 (add bacon 2.50)

**Margherita Pizza** - san marzano tomato\fiore di latte\ basil 15

**Dish Burger** - cheddar\tomato jam\chipotle aioli\ brioche bun\frites or salad 19 \*vegetarian option avail.

**Lobster Ravioli** - champagne butter sauce\black truffle burrata\confit tomato garlic confit\ scallion 27



**Dish Bistro & Wine Bar by**  
chef Peter Milano



**DISH**  
BISTRO & WINE BAR

## **Mother's Day Brunch Menu**



**A La Cart or \$40 Prix Fixe- small plate + crepe or omelette & frittata, benedicts, or main + 1.5 hour bottomless mimosa or bellinis (excludes tax, gratuity, other add ons beverages)**

**“Dish” Mimosa** 10 Prosecco | Daily Nectar  
**Blackberry Bellini** 12 Prosecco | Crème de Cassis



### **Small Plates**

Provencal Mussels - fine herbs\butter & white wine 16  
Fig & Goat Cheese Crostini - candied walnut 8  
**Hummus & Marinated Olives - fresh bread 8**  
Balsamic Chili Brussel Sprouts fritto\cilantro\lime 10  
Organic Arugula Salad - gorgonzola\red  
onion\apple\parmesan peppercorn dressing 12



**Crepes Sweet** - add vanilla ice cream 2.50

Crepe de Sole - local honey\lemon 9  
Chocolate Mousse Crepe - chocolate sauce 9  
Berry & Cream - organic berries\chantilly cream 9  
Beurre et Sucre - grass fed butter\sugar 9

**Crepes Savory** - served with lemon arugula\hollandaise  
Frenchie Crepe - smoked ham\scrambled egg\cheese\15  
Smoked Salmon - scrambled eggs\scallion 15  
The American - bacon\egg\cheddar\scallion 14  
Wild Mushroom - goat cheese\herbs 14

\*\*add frites 2.50



### **Omelettes & Frittatas - served with lemon arugula**

Roasted Root Vegetable Frittata - mozzarella 13  
French Omelette - herbs 12  
Wild Mushroom Omelette - organic wild mix 14  
\*add frites 2.50 | add cheese 2



**Benedicts** - lemon arugula\seasonal vegetable  
Smoked Salmon - poached egg\hollandaise 15  
Iberian - serrano ham\ poached egg\hollandaise 15



### **Mains** (available a la carte)

**Traditional Belgian Waffles** - crystallized sugar\chantilly cream\maple syrup\fresh fruit 12

**BEC Pizza** - bacon\egg\cheddar\parm bechamel 16