SERVED AFTER 12:00
SATURDAY & SUNDAY ONLY

Soups

CHEESY BAKED ONION SOUP 8

TIM'S DAILY SOUP 8

Salads

BABY SPINACH SALAD sun dried cherries, humbolt fog, candied nuts, fresh apple, foccacia 11

TWO BEET SALAD roasted red & golden beets, chevre, baby arugula, marcona almonds, hazelnut vinaigrette 13

SALADE NICOISE tuna, tomato, green beans, artichoke, potatoes, egg wedges, provencal olives, fresh herb vinaigrette 14

SEARED SALMON SALAD black quinoa, chick peas, scallions, pignoli nuts, green herb vinaigrette 14

QUICHE, CREPE, SANDWICH

QUICHE house salad 15

LOBSTER CREPE mushrooms, madeira wine, lobster cream sauce, tomato oil 13

CHICKEN, BROCCOLI CREPES boursin cheese, herb veloute13

CROQUE TARTINE PARISIENNE ham, gruyere cheese, dijon, sour dough, bechamel 11 w/fried egg 12

GROWN UP GRILLED CHEESE fontina & manchego cheese, house made fig spread, roasted red onions, apricot, walnut, fig bread 11

RUE BLT bacon, roasted tomato, arugula, fresh mozzarella, herb mayo, toasted multi grain bread 10

CURRIED CHICKEN SALAD house made mango chutney,curry mayo, almonds, grilled flat bread 10

HUMMA-MUHAMA hummus & muhammara, tomato, cucumber, sprouts, grilled flat bread 10

POUTINE hand cut fries, maplebrook farms cheddar cheese curd, brussel sprout chips, gravy10
w/fried egg 11

Brunch Drinks

BLOODY MARY 3 pepper spice rim 8

MIMOSA 8.5

CHAMPAGNE COCKTAIL champagne, sugar, bitters 8.5

KIR ROYALE champagne, crème de cassis 7.5

BLOOD ORANGE MARTINI Grey Goose, blood orange puree, oj 11

BLOOD ORANGE MIMOSA 8.5

PASSION FRUIT MIMOSA 8.5

GINGER MIMOSA Domaine de Canton ginger liqeur, champagne, oj 11

ELDERBERRY BELLINI Limoncello & St. Germaine 10

LIMON BELLINI champagne, peach nectar, limoncell 10

LIMONCELLO SPRITZER limoncello, lime juice, seltzer 9

RASPBERRY BELLINI champagne mahtilde raspberry 10