



Brunch

In accordance with the season and availability, Andrew Weissman and his team propose:

FRESH FRUIT "MELI MELO"
exotic fruits & berries
\$10.00

ORGANIC ROLLED OATMEAL
fresh & dried fruit, brown sugar
\$11.00

WILD MUSHROOM & CHEESE OMELETTE
bacon, toast & potatoes
\$17.00

OPEN-FACE VEGETABLE OMELETTE
red bell pepper coulis
\$15.00

BAKED EGGS & CREAMED SPINACH
bacon & spicy green sauce
\$14.00

SHAKSHUKA EGGS & POLENTA
spicy, middle eastern-inspired tomato sauce
\$14.00

POACHED EGGS & CURED SALMON
avocado & hollandaise
\$18.00

PAIN PERDU
fruit & applewood-smoked bacon
\$14.00

Sides

FRESH FRUIT
\$5.00

CRISPY BREAKFAST POTATOES
\$4.00

APPLEWOOD-SMOKED BACON
\$5.00

CREAMY POLENTA
\$6.00

TOAST
\$2.00

ONE EGG
\$3.00

BRAISED BEEF SHORT RIBS "BENEDICT"
fried egg
\$24.00

STEAK & EGGS
crispy applewood-smoked bacon
\$32.00

SIGNATURE BREAKFAST BURGER
dressed up for brunch
\$16.00

CRAB CAKE & EGG
white wine & grain mustard sauce
\$28.00

BLUEBERRY BUTTERMILK PANCAKES
warm maple syrup
\$14.00

PHEASANT
roasted vegetables, wild mushrooms, pan jus
\$34.00

DUCK & MUSHROOM BUCKWHEAT CREPE
fried egg
\$24.00

BLACKENED TEXAS REDFISH
avocado relish, poblano puree
\$36.00

Coffees & Juices

ESPRESSO
single \$4.00/ double \$6.00

CAPPUCCINO
\$5.00 / with vanilla \$6.00

MACCHIATO
\$5.00

LATTE
\$5.00

FRENCH PRESS
small \$8.00/ large \$15.00

ASSORTMENT OF
FRESH-SQUEEZED JUICES
\$9.00

*"Welcome to Signature, a culinary love letter to my home town."
— Andrew Weissman*

