
HOT DRINKS

Callebaut Hot Chocolate 6
Fresh Whipped Cream

Coffee

Intelligentsia House Blend Drip Coffee 6
Intelligentsia Black Cat Espresso 5 Cappuccino or Latte 6.5

Le Palais des Thés Tea 6

Big Ben English Breakfast
Indian Assam, Chinese Yunnan

Saint James Ceylon
Sri Lankan Black Tea

Grand Yunnan Imperial
Floral Morning Black Tea, Honey

Thé des Lords
Traditional Earl Grey, Safflower Petals

Long Jing Green
Chinese Green Tea, Chestnuts

Grand Jasmin Chun Feng
Classic Green Jasmine

Fleur de Geisha
Green Tea, Cherry Blossom

Thé du Hammam
Green Tea, Rose Petals, Orange Blossom, Green Dates, Red Fruits

Thé des Sources
Green Tea, Mint, Bergamot, Rose Petals, Cornflower Petals

Thé des Amants
Black Tea, Apple, Almond, Cinnamon, Vanilla, Ginger

Thé des Lords Rooibos
Red Tea, Lemon, Bergamot (Caffeine-Free Earl Grey)

Thé des Vahinés Rooibos
Red Tea, Marigold, Vanilla (Caffeine-Free)

Rooibos à la Verveine
Red Tea, Verbena (Caffeine-Free)

Rooibos à la Camomille
Red Tea, Camomille (Caffeine-Free)

The **LAMBS CLUB**
BRUNCH

FRESH SQUEEZED JUICE

Orange or Grapefruit 8
Carrot-Ginger 9
Beet-Green Apple-Celery 10

Daily Super Food Smoothie 9
*Protein, Ginger or Ginseng Supplement 1

COLD

Greek Yogurt Granola Parfait 13
Fresh Seasonal Berries

Fresh Fruit Salad 13
Seasonal

Pastry Assortment 18
Croissant, Pain au Chocolat, Scones, Muffins,
Housemade Jam and French Butter

Lightly Smoked House-Cured Salmon 23
Cream Cheese, Tomato, Red Onion, Capers
Choice of Grilled Bread or Bagel

Shrimp Cocktail
Cocktail Sauce/ 4.50 each

Oysters on the Half Shell
Daily Selections / 4.50 each

The Lambs Club Salad 17
Bitter & Soft Greens, Endive, Apple, Tarragon Vinaigrette

SIDES

Hashed Brown New Potatoes 7

Myers of Keswick Breakfast Sausage 8

Applewood Smoked Bacon 8

Small Green Salad 8

Fresh Berries 12

Grapefruit Supreme 8

Chicken Apple Sausage 7

Anson Mills Grits 8

Toast: White, Whole Wheat, Seven Grain or Country Bread 3

Bagel 3 English Muffin 3

HOT

Eggs Any Style 16
Hashed Brown New Potatoes, Grilled Country Bread

Caramelized Mushroom Omlette 18
Hashed Brown New Potatoes, Grilled Country Bread

Pressed Egg & Cheese Sandwich 16
Applewood Smoked Bacon, Tillamook Cheddar
Tomato Confit

Soft Poached Eggs & Anson Mills Grits 18
Tasso Ham and Bitter Greens

Stuffed French Toast 15
Strawberry Compote Warm Maple Syrup

Lemon Ricotta Pancakes 17
Lemon Ricotta Mousse, Warm Maple Syrup

Huevos Rancheros 18
Sunny Side Eggs, Tomatillo Salsa, Corn Tortilla,
Queso Fresco

Ahi Tuna Nicoise 29
Gem Lettuce, Taggiasca Olive, Soft Cooked Egg

Egg White Frittata 19
Swiss Chard, Goat Cheese, Fine Herbs

Eggs Florentine 18
Creamed Spinach, Poached Eggs, Hollandaise

Sirloin Burger 21
House Made Fries

DESSERTS

Coffee Semifreddo 12
White Espresso Ice Cream

Double Chocolate Crème Brulée 12
Banana Milkshake

Seasonal Ice Cream & Sorbets 10

House Made Cookies 9
Daily Selection
