

Isabelle's

shares

POTATO CROQUETTES • \$15

Chive aioli.

OVEN-ROASTED VEGETABLE DIP • \$14

Trout roe, fresh herbs, housemade potato chips.

SMOKED SALMON • \$24

Dill cream cheese, egg, capers, lemon, red onion, choice of rye, sourdough, or bagel.

CRUDITÉ PLATTER • \$19

Assorted vegetables over ice, green goddess dressing, hummus.

sweets

YOGURT PARFAIT

Honey-vanilla yogurt, housemade granola, fresh berries.

\$16

CHEF'S SELECTION OF FRESHLY BAKED PASTRIES

Cultured butter, local honey, housemade seasonal preserves.

\$22

BELGIAN WAFFLE

Cultured butter, strawberry, vanilla crème, Vermont maple syrup.

\$24

salads

LITTLE GEM CAESAR SALAD • \$18

Toasted Parmigiano-Reggiano, focaccia crouton, classic dressing.

LOBSTER COBB SALAD • \$24

Butter lettuce, marinated lobster, TX blue cheese, applewood smoked bacon, avocado, tomato, crispy onion, roasted corn, asparagus, cucumber.

mains

FARM EGG OMELETTE • starts at \$20

Build your own.

CAMPANELLE PASTA • \$24

Roasted tomato, summer squash, whipped ricotta.

CLASSIC EGGS BENEDICT • \$22

Smoked country ham, hollandaise, English muffin, potato galette.

STEAK SANDWICH • \$24

Skirt steak, mojo aioli, charred onion jam, ciabatta.

SPINACH & MUSHROOM QUICHE • \$20

Mixed mushrooms, roasted tomato, chèvre.

CHICKEN PAILLARD • \$26

Fingerling potatoes, arugula, asparagus, lemon-caper butter.

AVOCADO TOAST • \$20

Soft egg, radish, sunflower seeds, vinaigrette, sourdough.

BRUNCH MENU

Saturday and Sunday
7:00 a.m. – 2:00 p.m.