



restaurant // lounge

BRUNCH

FIRST COURSE

Sunchoke Soup thyme and onion cracker, foie gras cream, lovage, 9

Basket of Pastries pain au chocolat, croissants, scones 14

Charcuterie Plate chef's selection of house cured meats, patés & terrines 18

MAIN COURSE

Traditional C5 Breakfast Mike's sausage, curried Romano beans, fried egg, foie gras 24

Bacon Stuffed Pancakes butterscotch apples, candied walnuts, maple cream 19
add foie gras 5

Cumbrae's Fried Chicken buttermilk & Beemster biscuit, 61° egg, kohlrabi coleslaw, white gravy 22

C5 Brunch Sandwich English muffin, scrambled egg, peameal, Red Leicester cheese, hash brown, house made ketchup 20

Monte Cristo prosciutto cotto, cave aged gruyere, Fordhook mustard greens & radish slaw 22

DESSERT

"Apple Pie"

Roasted apple terrine, honey cream, salt & pepper gelato 12

Chocolate & Butterscotch Pudding

Chocolate & vanilla doughnuts, banana brulé 12

Chef's Selection of Cheese from The Cheese Boutique

served with toasts, nuts & preserves

One 5

Three 12

Five 18

