

BRUNCH MENU

Oysters - Daily Selection

cocktail, champagne mignonette, Chelsea hot sauce, lemons, saltines

SHAREABLES

Parker House Pigs parker house rolls, Kurobuta sausage, dijonaise, Japanese bbq spice	19
French Toast Sticks fried brioche, spiced maple, cajeta, sweet potato	16
Chilled Melon compressed summer melons, served over ice, ube, sweetened condensed milk, lime	15
Oysters Riviera gulf oysters, garlic, spinach, thyme, comte, crispy jamon Iberico, bread crumbs	25

MAINS

Lobster and Waffles tempura lobster, lobster butter, stone fruit preserve, spicy maple	26	Egg Sando bacon, marble egg, comte spinach cream, jamon lardons, sprouts	14	Chelsea's Breakfast two eggs, bacon, duck fat potatoes, toasted sourdough, tomato Provencal	22
Chia Seed Pudding coconut milk, honey, almond, cocoa nibs, toasted coconut, seasonal fruit	14	Croque Madame smoked ham, alpine cheese, pan de mie, béchamel, fried egg	15	Steak Benedict toasted English muffin, 4oz Australian wagyu filet, herb hollandaise, Poached egg, micro mustard greens	28
Caesar Salad with White Anchovies gem lettuce, roasted olive Caesar dressing, toasted nori, roasted olives, 24mo. aged parmesan Add protein Shrimp (10), Chicken (8), Sliced Wagyu Filet (23)	15	Smoked Salmon Tartine caper shmeat, smoked salmon, pickled shallots, shaved radish	17	Chelsea Brasserie Burger LTO, house brioche bun, dijonaise, pickle party Add Fries with Garlic Aioli 4 Add Egg 2 Add Bacon 4	18
Chopped Kale Salad miso herb dressing, roasted corn esquites, crispy leek, medium boiled egg, cotija cheese Add protein Shrimp (10), Chicken (8), Sliced Wagyu Filet (23)	15	Shakshuka soft eggs in tomato sugo, torn herbs, grilled baguette with smoked goat cheese	15		
		Egg Toast toasted baguette, ricotta soft scramble, fine herbs, trout roe	17		

ACCOMPANIMENTS

Duck Fat Potatoes French fingerling potatoes, garlic confit, chive, crème fraiche	7
Seasonal Fruit	5
Stone Ground Grits locally sourced heirloom stone grits, crème fraiche, chive	6
French Fries garlic aioli	6
Side Green Salad	5

BRUNCH COCKTAILS 16

Espresso Martini
Bloody Mary, Red Snapper, Bloody Maria
Aperol Spritz

MIMOSAS 12

Orange Mimosa
Cranberry Mimosa
Pineapple Mimosa
Grapefruit Mimosa

THE PRETTY WOMAN CHAMPAGNE & STRAWBERRIES

Soir De Paris Blanc de Blancs Brut, NV. Champagne, France, strawberries and fresh mint over crushed ice	65	Vueve Clicquot Brut, NV. Champagne, France, strawberries and fresh mint over crushed ice	150
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