

DOMAINE SERENE BRUNCH

For the Table:

OYSTERS ON THE HALF SHELL* \$26/52
Half or full dozen, sparkling wine mignonette

CHEESE \$24
Assorted artisan and farmstead cheeses,
honeycomb, spiced hazelnuts, jam, toasted bread

CHARCUTERIE \$26
Cured meats, seasonal accompaniments, house
made pickles, toasted bread

YOGURT PANNA COTTA \$8
Fresh raspberry, orange, graham crumble

SALADE LYONNAISE \$16
Frisse, lardon, poached egg, crouton,
dijon vinaigrette

Entrees:

CROQUE MADAME \$18
Housemade biscuit, gruyere, ham,
pistachio mortodella, bechamel, sunnyside egg

PURDUE STYLE FRENCH TOAST \$15
Blackberry, sweetened mascarpone, maple syrup

CLASSIC AMERICAN \$18
Thick-cut Neuskis bacon, breakfast sausage,
herbed breakfast potatoes, two eggs any style*

TRADITIONAL EGGS BENEDICT \$18
Canadian bacon, hollandaise, herbed breakfast
potatoes

BISCUIT AND GRAVY \$18
Country style gravy, gruyere and chive biscuit,
two eggs any style*

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Cocktails:

PRETTY WOMAN \$18

Grey Goose, Licor 43, lime, passionfruit syrup,
served with sidecar of Domaine Serene Brut

FRENCH 75 \$20

Monkey 47 Gin, Domaine Serene Brut, lemon,
simple

CARAJILLO \$18

Coffee, Licor 43, Cazadores Reposado

BRUME VIOLETTE \$18

Tanqueray Gin, lemon, lavender
clarified using dairy*

CLARIFIED SCREWDRIVER \$18

Grey Goose, orange juice, orgeat
clarified using dairy*

Sides:

BACON \$4

Thick-cut Neuskis bacon, two slices

SAUSAGE \$4

Breakfast sausage, two links

TOAST \$6

Toasted bread, cultured butter, jam

TWO EGGS \$4

Eggs any style*

BISCUIT \$6

House-made gruyere and chive biscuit

Gluten-free options available^

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

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