



## Bubbly Brunch Menu

### Aperol Spritz | 16

*Prosecco, Aperol Spritz, Soda Water, Orange Slice*

### Mimosa | 16

*Prosecco & POG Juice*

\* 1/2 bottle Champagne Veuve Clicquot, Brut **72.**

### French 75 | 22

*Alchemist Gin, Champagne, Lemon Juice, Twist*

### Bloody Mary | 18

*Chef Ari's Housemade Mix, Belle Chasse Vodka*

### Espresso Martini | 18

*21 Seeds Valencia Orange Tequila, Espresso, Mr. Black Coffee Liqueur, Chocolate Bitters*

**BE FLIGHTY** - Select any **three/ four** Champagnes or Sparkling wines & enjoy your own curated flight

### Boujee Brunch Frittata with Regiis Ova Caviar (2pc) 29.

*Potato, gruyere, caramelized onions with crème fraîche, chives with fresh fruit and daily pastry*

### Open Face Avocado Bagel 24.

*Toasted bagel, avocado, cream cheese, bacon, roasted tomatoes, pickled shallots, arugula, house fermented chilies, soft farm egg*

### Smoked Salmon Bagel 26.

*Scallion cream cheese, cucumbers, roasted tomatoes, capers, pickled shallots, sprouts, EVOO, dill*

### English Muffin Breakfast Sandwich 22.

*Model bakery bread, fatted calf smoked ham, gruyere, caramelized onions, farm egg*

### Bubbly's Southern Roots B&G 16.

*House buttermilk, cheddar & chive biscuit, fatted calf sausage country gravy, soft farm egg*

### Regiis Ova Caviar Bites 3pc | 39.

*Sliced ciabatta rounds topped with crème fraîche, dill & kettle chip*

**4pc | 49.**

### 30g Regiis Ova Caviar *with crème fraîche & blinis* 96.

### Be Bubbly Snickerdoodles Sandwich 12.

*Chef Ari's recipe with vanilla buttercream and powdered sugar*

## ADD TO ANY DISH

<b>3 oz Caviar</b>	<b>+15.</b>
<b>Smoked Salmon</b>	<b>+12.</b>
<b>Add soft farm egg</b>	<b>+4.</b>
<b>Add daily pastry</b>	<b>+5.</b>

**SERVED SATURDAY & SUNDAY 11AM - 3PM**