

Brunch

Appetizers

Friday to Sunday
from 11:30 a.m. to 3 p.m.

BOTTOMLESS
Mimosa \$50

 **Oysters of the moment 6/\$24 12/\$45**
Mignonette with coconut milk, calamansi, and chili peppers

 **Haitian Duck Patty \$17**
scotch bonnet jam

  **Tropical Salad \$18**
Mixed salad, cherry tomatoes, cucumbers, mango and green papaya, mango and ginger vinaigrette

Main Dishes

 **Birria Griot Tacos (2) \$19**
Fried pork, consommé, pikliz, confit onions, cheese, cilantro, chef's salad

 **Mac & Cheese \$25**

- Extra griot: \$12
- Extra lobster tail: \$25
- Extra Argentinian shrimp: \$12

Jerk Chicken Bokit \$25
Fried Creole bread, fried jerk chicken, tomato, arugula, creamy pikliz, sunny-side egg, homemade fries
Vegan option: homemade vegetable galette

  **Chef Lafaille's Griot \$26**
Fried pork, bananes pesées (*fried green plantains*), pikliz
Vegetarian option: fried jackfruit

Desserts

Coconut pancakes \$22
Coconut whipped cream, seasonal fruits, caramelized pecans, caramel sauce

Creole-Style Scrambled Eggs \$23
Parmesan, chili-sautéed vegetables, tomato, yuca fries, egg, buttered toast

 **Banannak Morue \$28**
Salted cod, avocado, steamed plantains, Ti-Malice sauce, sautéed vegetables, soft-boiled egg
Vegetarian option: stir-fried vegetables, marinated mushrooms

Octopus Carpaccio \$36
Grilled lime and avocado guacamole, focaccia, ginger-habanero sauce vierge

Beignets (3) \$13
Whipped cream, salted caramel, citrus zest

Sides

 Egg \$3 (*overeasy, sunny side, or soft-boiled*)
 Fried green plantains \$8
Yuca fries with Mayolivone \$14
Homemade fries with tartar sauce \$12
 Rice and beans \$8
Alloco (*sweet plantains*) \$10

 Chef's salad \$17
Meat sauce \$4
 Pikliz \$6