

Fleur-de-Lis Brunch Menu

Fleur-de-Lis Breakfast Platter 18

Two organic Eggs any style, Carolina Gruyere Grits, Griddled Heirloom Tomato
, Choice of Thick Sliced Bacon, or Vegetarian Sausage*

Avocado Toast 16

*Sprouted Grain Bread, Egg White Scramble,
Boursin, Confit Tomato, Balsamic Glaze, Seasonal Fruit*

Southern Artisanal Cheese Plate 18

*Mostarda, Savannah Honeycomb
Château Élan Cabernet Sauvignon*

Simply Southern Salad 14

*Baby Iceburg, Heirloom Tomato, Cucumber, Sunflower Seeds
Greek Yogurt Ranch, Red Onion, Sprouted Grain Croutons, Apple Wood Smoked Bacon
*Add NY Strip, Single Crab cake , Branzino Filet, Tuscan Grilled Chicken or Tofu (additional charges
apply)
Château Élan Nancy*

Herbed Arugula and Baby Beets 16

*Creamy Burrata, Pickled Beets,
Raspberry Vinaigrette, Pine Nuts, Balsamic Glaze
*Add NY Strip, Single Crab cake , Branzino Filet, Tuscan Grilled Chicken or Tofu (additional charges
apply)
Château Élan Scarlet*

Soup Du Jour 9

Pan Roasted Branzino 26

*Caramelized Lemon, Heirloom Tomato Ragu, Asparagus
Château Élan Chardonnay*

San Francisco Steak Sandwich 26

*Focaccia , Green Goddess, Confit Tomatoes, Gruyere, Seasonal Fruit
Château Pino Nior*

Spa Signature Crabcakes 27

*Pickled Peaches, Pea Tendrils, Fresno Chili Lemon Aioli
Château Élan Rosé*

Matcha Ice Cream 12

*Chocolate Covered Espresso Beans,
Fresh Berries | Château Élan Port*