

THE SAVOY

AT 21c

Brunch
July 25th, 2021

sides

TOAST 3

sourdough, baguette, English muffin,
gluten free bread

POTATOES 4

crispy fingerlings

BACON 5

two strips

SAUSAGE 5

two links

2 EGGS 4

cooked your way

pantry

SEASONAL QUICHE 14

COFFEE BEIGNETS 8

seasonal dip

starters

CHILLED MALPEQUE OYSTERS 12

rosé wine mignonette & fresno hot sauce
3 per order

WHITE CHEDDAR RILLETTES 12

cauliflower, jalapeño, black truffle, brioche

HUGHES FAMILY PEACHES 12

cottage cheese, ivory cucumber, black pepper

HONEY YOGURT PARFAIT 9

blackberries, coconut, sunflower granola

KRENSHAW MELON 10

lillet blanc, tajin, country ham

mains

DUCK CONFIT BENEDICT 19

english muffin, escarole, lobster hollandaise

EGGS IN PURGATORY 12

fennel, tomato, seeded baguette

BANANA BREAD FRENCH TOAST 16

espresso, maple, vanilla

TROUT GRAVLOX TARTINE 16

eggplant, sesame, tomato

BREAKFAST SANDWICH 13

paris ham, provolone, brioche

SAVOY BREAKFAST 14

bacon, sausage, 2 eggs, toast, potato

SAVOY SMASH BURGER 15/21

american cheese, dijon, caramelized onion
pickles, mayo

EXECUTIVE CHEF **BRANDON BRUMBACK**

DIRECTOR OF F&B **TAYLOR TANTILLO**

RESTAURANT MANAGER **LUKE HOLSINGER**

BAR MANAGER **VAN ZARR**

SOUS CHEF **JOEY ATTWATER**

