

Bisou

CONTINENTAL CUISINE

SEAFOOD TOWERS ... MP

Jumbo Shrimp, Green Lipped Mussels, Gulf and East Coast Oysters, Dungeness Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Housemade Cocktail Sauce & Mignonette

STARTERS

JUMBO LUMP CRAB BEIGNETS ... 19

Beer Battered with Chipotle Aioli & Shaved Radish

*GULF FLOUNDER CEVICHE ... 17

Mango, Coconut, Cilantro, Lime, Red Jalapeno

*TUNA TARTARE ... 22

Marinated Tuna, Avocado, Cilantro, Crispy Shallots

SMOKED SALMON AVOCADO TOAST ... 16

Peachwood Cold Smoked Salmon, Watermelon Radish, Arugula, Cucumber, Sliced Baguette

*WAGYU BEEF CARPACCIO ... 15

With Wild Mushroom Salad, Shaved Parmesan, Arugula, Truffle Oil and Truffle Salt.

SHRIMP COCKTAIL ... 19

Chilled jumbo gulf shrimp, house made cocktail sauce, fresh lemon

BISOU SALAD ... 12

Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette

LYONNAISE SALAD ... 15

Baby Kale, Gruyere, Poached Eggs, Croutons, Spiced Pecans, & Warm Bacon Vinaigrette

BENEDICTS & OMELETS

Served with Bisou Potatoes & Fruit

SMOKED SALMON BENEDICT ... 18

Spinach, Poached Eggs, English Muffin, Hollandaise

"THE BENEDICT" ... 17

Spinach, Canadian Bacon, Poached Eggs, English Muffin, Hollandaise

THREE EGG OMELETTE ... 15

House Smoked Applewood Bacon, Cheddar, Chives

EGG WHITE OMELETTE ... 17

Spinach, Mushroom, Fire Roasted Peppers, Caramelized Onions

ENTRÉES

WAFFLE ... 12

Cinnamon Brown Sugar Belgian Waffle, Berry Compote, Maple Syrup, Vanilla Chantilly Cream

CRÈME BRÛLÉE FRENCH TOAST ... 18

Fresh Berries, Maple Syrup with Bisou Potatoes

HANGOVER CURE ... 19

Fried Chicken, Bacon, Avocado, Jalapeno, Fried Egg, Chipotle Aioli, Brioche Bun with Bisou Potatoes

*BRUNCH BURGER ... 22

fried egg, caramelized onions, bacon, gruyere cheese, remoulade sauce, brioche bun with brunch potatoes

SHRIMP AND GRITS ... 26

Jumbo Gulf Shrimp, Gruyere Grits & Spiced Citrus Reduction

SHORT RIB HASH ... 24

braised short rib & potato patty, poached eggs, roasted poblano sauce with brunch potatoes

FRIED CHICKEN AND WAFFLE ... 22

Bacon Syrup with Bisou Potatoes & Fruit

*STEAK AND EGGS ... 35

10 OZ USDA Prime NY Strip, Two Sunny Side up Eggs, Chipotle Hollandaise with Bisou Potatoes & Fruit

SIDES AND EXTRAS

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES

BISOU POTATOES ... 7

Caramelized Onions, Butter, Herbs

THICK CUT APPLE WOOD SMOKED BACON ... 6

ENGLISH MUFFIN ... 4

Buttered and Toasted

FRUIT ... 7

Melon and Mixed Berries

A customary gratuity of 20% will be added to all parties of 6 or more or full bottles ordered

**Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Use your own discretion when consuming raw or undercooked foods.*