

BUBBLES

Mimosa Fresh squeezed OJ	8	Tootles 75 Choice of elderflower, rhubarb, spicy ginger	10
Kir Royale Choice of blueberry, black currant, cranberry	10	Magnum Bubbles Large format prosecco & choice of 3 flavors	95
Bellini Choice of white peach, pear, nectarine	10	<i>Full wine & spirits list available online at tootlesandfrench.com</i>	

BRUNCH COCKTAILS & WAKE UP JUICE

So Yesterday Housemade 'citruscello,' red wine syrup, soda	13	Sangria of the Day Glass/bottle	15/58
Sunshower 5-Year aged madeira, grapefruit, ginger beer	13	Espresso Martini Vodka, cafe amaro, varnelli moka, fresh espresso	18
Red Berry Spritz Red wine, pomegranate soju, pomegranate juice, red wine syrup	15	Cafe Italiano Iced coffee, Varnelli Anice Secco, grappa	15
		Cold Brew Shot Chilled craft coffee liqueur	9

SNACKS & SHAREABLES

Cheese Board 4-Hand-selected, house-made jam	36	Truffle Fries White truffle oil, pecorino	10
Meat Board* 4-Curated meats, pickles, condiments	36	Truffle Popcorn White truffle oil, pecorino	7
Mixed Board* Curated meats, hand-selected cheeses, condiments, jams	39	Tres Leches Pancakes House-made pancakes, Madeira tres leche, fruit	15
"The Board"* Large meat and cheeseboard. Feeds 4-6 people	95	Spinach Salad Apples, bleu cheese, poppy seeds, Madeira vinaigrette	14
Quail Lollipops French quail legs, golden polenta, Au Poivre sauce	24	Arugula Salad Pickled red onions, heirloom cherry tomatoes, aged Madeira vinaigrette	11

Option to add chicken or fried tofu for \$8. Option to add shrimp for \$10.

BENEDICTS

Pulled Pork Housemade barbeque, poached eggs	18	Smoked Salmon* Orange hollandaise, poached eggs	24
Porchetta Maple chili, hollandaise, poached eggs	20	Tofu Vegan thai curry sauce, spinach (salad only)	18
Steak* Au poivre	26	<i>All benedicts served with red potato croquettes & salad</i>	

SANDWICHES

Smoked Salmon* Croissant, spinach, whipped crème fraiche, cornichon butter	25	Crispy Tofu Tomato marmalade, spinach	18
B.E.C Croissant, maple chili porchetta, eggs, smoked gouda	22	Pulled Pork House-made barbecue sauce, smoked gouda, pickled white onions	22
Fried Chicken Croissant, rainbow coleslaw, black pepper pickles, truffle honey	22	Burrata Caprese Sandwich Locally made burrata, tomato, aged balsamic, basil	24
<i>Served with red potato croquettes & salad</i>		<i>Served with fries & salad</i>	

LARGE PLATES

Shrimp & Grits Ancho butter, polenta, chive oil	18	Pulled Pork Hash House-made barbeque, eggs	18
Steak & Eggs* Steak, eggs, chimichurri, red potato croquettes	30	Tootles & French Toast Brioche, Chantilly cream, jam	18

SIDES

Eggs (2)	7	Toast with Jam	7
Red Potato Croquettes (2)	7	Smoked Salmon*	9
Maple Chili Porchetta	7		

*Before placing your order, please inform your server if a person in your party has a food allergy. *Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Large parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.