



Appetizers

Soup of the Week

16

Local Farm Fresh Mixed Green Lettuce

Vine-Ripened Cherry Tomato, Cucumber, Champagne Vinaigrette

16

Acai Bowl

Kiwi, Berries, Coconut, Almond, Chai, Flax Seed

14

Avocado Tartine

Poached Egg, Gem Lettuce, Vine Ripened Cherry Tomato, Pickled Onions

22

Red Wine Poached Pear Salad

Hooks Blue Cheese, Pomegranate Vinaigrette, Radicchio, Toasted Hazelnut

19

Togarashi Seared Ahi Tuna

Fish Sauce Emulsion, Golden Raisin, Caper, Pickled Tomato, Black Radish

27

Seared Octopus

Crispy Potato, Heirloom Cherry Tomato, Smoked Paprika Aioli

25

Arturo Elias- Chef de Cuisine

The Lafayette Restaurant Supports Local Farming

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of food-borne illness." A gratuity of 20% will be applied for large groups of 6 or more.



Entrées

Farm Fresh Mushroom Omelet

Green Asparagus, Leek Fondue, Breakfast Potato, Baby Green Salad

26

Brioche French Toast

Blueberry Compote, Toasted Almond, Calvados Ice Cream

20

Maryland Crab Cake Benedict

Poached Eggs, Spinach, Hollandaise

30

Seared Black Bass

Parsnip Mousseline, Sauteed Kale, Porcini Sauce

39

Braised Merguez Sausage

Beef Ragout, Parsley, Cilantro, Harissa, Poached Egg in a Skillet

26

Filet Mignon & Eggs

Pearl Onion, Pee Wee Potato, Wild Mushroom, Cabernet Sauce

48

Green Lentil Casserole

Chickpeas, Tofu, Tomato, Garam Marsala, Ginger, Scrambled Egg

22

Creekstone Farm Hamburger

Caramelized Onion, Button Mushroom, Aged Cheddar, Smoked Paprika Aioli, French Fries

26