



Appetizers

Soup of the Week	16
Local Farm Fresh Mixed Green Lettuce <i>Vine-Ripened Cherry Tomato, Cucumber, Champagne Vinaigrette</i>	16
Acai Bowl <i>Kiwi, Berries, Coconut, Almond, Chai, Flax Seed</i>	14
Avocado Tartine <i>Poached Egg, Gem Lettuce, Vine Ripened Cherry Tomato, Pickled Onion</i>	22
Green Asparagus Salad <i>Herb Crème Fraiche, Shaved Vegetables, Citrus Powder</i>	19
Maine Lobster Salad <i>Cara-Cara Orange, Trout Roe, Avocado, Wasabi Vinaigrette</i>	27
Seared Octopus <i>Crispy Potato, Heirloom Cherry Tomato, Smoked Paprika Aioli</i>	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.

the *Lafayette*
Entrées

Farm Fresh Mushroom Omelet	26
<i>Green Asparagus, Leek Fondue, Breakfast Potato, Baby Green Salad</i>	
Brioche French Toast	20
<i>Blueberry Compote, Toasted Almond, Calvados Ice Cream</i>	
Maryland Crab Cake Benedict	30
<i>Poached Eggs, Spinach, Hollandaise</i>	
Seared Tilefish	39
<i>Snow Peas, Kabocha Squash, Almonds, Finger Limes, Szechuan Lemongrass Sauce</i>	
Braised Merguez Sausage	26
<i>Beef Ragout, Parsley, Cilantro, Harissa, Poached Egg in a Skillet</i>	
Filet Mignon & Eggs	48
<i>Pearl Onion, Pee Wee Potato, Wild Mushroom, Cabernet Sauce</i>	
Green Lentil Casserole	22
<i>Chickpeas, Tofu, Tomato, Garam Marsala, Ginger, Scrambled Egg</i>	
Creekstone Farm Hamburger	32
<i>Caramelized Onion, Button Mushroom, Aged Cheddar, Smoked Paprika Aioli, French Fries</i>	