

# BRASSERIE SLO

## STARTS & SHARES

***Pacific Gold Morro Bay Oysters*** 19 | 33  
Champagne Mignonette & California Lemons

***Avocado Yogurt Parfait*** 13.0  
Greek Yogurt, Seasonal Fruit, Dehydrated Raspberries, Ancient Grains Granola & Honeycomb

***Avocado Toast*** 12.0  
Sourdough Bread, Mashed Avocado, Pickled Fresno Chili, Radish & Hemp Seed • Add Egg + 2.0

***Cerro Caesar Salad*** 15.0  
Black Garlic Caesar Dressing, Corn Bread Croutons, Pecorino, Baby Red Romaine

***Big Glory Bay Salmon Tartar*** 16.0  
Salmon Belly & Collar, Caper & Fennel Yogurt, Brioche Toast, Wild Flowers & Pickled Mustard Seeds

## ENTREÉS

***French Toast*** 14.0  
Crème Anglaise Dredge, Vanilla Sugar, Whipped Crème Fraiche, Fresh & Dehydrated Raspberry & Pepitas

***Two Eggs Your Way*** 16.0  
Two Farm Fresh Eggs Cooked Your Way, Applewood Smoked Bacon, Breakfast Potatoes & Side of Toast

***Duck Confit Chilaquiles*** 18.0  
Duck Confit, Two Eggs Your Way, Tomatillo Crème Sauce, Pickled Onions & Cotija Cheese

***Corn Beef Sandwich*** 18.0  
Brasserie SLO Corned Beef, Apple Mustard, House-Made Sauerkraut & Marble Rye

## SIDES

***Breakfast Potatoes*** 5.0  
Big Sur Sea Salt & Garden Herbs

***Bacon*** 5.0  
Four Pieces of Thick Cut Applewood Smoked Bacon

***Side Toast*** 4.0  
Two Pieces of Levain Toast, Scratch Fruit Preserves, House-Made Cultured Butter

***Pommes Frites*** 9.0  
Hand-Cut Kennebec Potatoes, Big Sur Sea Salt & Garlic Aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.