

BALTAIRE

R E S T A U R A N T



TO START

CINNAMON MONKEY BREAD • 8

NUTELLA-BANANA TOAST • 10

Caramelized banana, homemade brioche,
brown butter streusel

RICOTTA AND BLUEBERRY TOAST • 14

Bellwether farm ricotta, blueberry compote, mint

HOMEMADE FRUIT AND GRANOLA BOWL • 12

Blue spirulina yogurt, fresh fruit, pecan granola

ORGANIC EGGS

EGG WHITE SKILLET FRITTATA • 16

Asparagus, sugar snaps, pea tendrils

SMOKED SALMON AVOCADO TOAST • 18

pickled onion, radish, poached egg, espellete

SHAKSHOUKA • 18

Spicy tomato, chickpea, bell pepper, feta, cilantro

PRIME FILET BENEDICT • 24

Poached eggs, hollandaise, duck fat potatoes

2 ORGANIC EGGS YOUR WAY • 17

bacon, pork or chicken sausage, toast, potatoes

BALTAIRE BREAKFAST SANDWICH • 16

House english muffin, Nueske bacon, cheddar,
avocado, fried egg

HARISSA SPICED LAMB AND EGGS • 24

Almond-olive relish, sunny eggs, duck fat potatoes

PRIME NEW YORK STRIP AND EGGS • 32

Eggs your way, potatoes, béarnaise, chimichurri

BRUNCH

CARAMELIZED BRIOCHE FRENCH TOAST • 14

Mixed berry compote, pure maple syrup

TODAY'S BEST OYSTERS • 4/EA

Signature cocktail sauce, lemon,
green apple mignonette

BURRATA AND HEIRLOOM TOMATO SALAD • 18

Frill mustard, evoo, aged balsamic

CHILEQUILES VERDE • 17

Fried eggs, queso cotija, shaved cauliflower

CAST-IRON SKILLET HOTCAKE • 15

Maple-pecan butter, macerated herry's berries

POKE BOWL • 19

Jasmine rice, salmon, albacore, wasabi aioli, furikake

OPEN FACE RIBEYE SANDWICH • 24

Fontina, sunny egg, crispy onions, signature steak
sauce

BUTCHERED BURGER • 21

Ground fresh in house daily

ON THE SIDE

SMOKED SALMON • 8

NUESKE BACON • 8

DUCK FAT POTATOES • 8

PORK or CHICKEN SAUSAGE • 8

SEASONAL FRUIT BOWL • 13

ANSON MILLS GRITS • 8