

THE
BRADLEY

WEEKEND BRUNCH

SATURDAY & SUNDAY | 10:00 AM – 2:00 PM

— BRUNCH SPECIALTIES —

Croissant du Matin 12

Warm butter croissant accompanied by seasonal berries, Lemon curd, and house made fig & olive tapenade.

Tartine du Matin 18

Toasted brioche topped with avocado, crisp pancetta, a fried egg, and a kale salad dressed with Dijon vinaigrette and freshly grated Parmesan.

~ Substitute spicy smoked salmon 4

Les Baies 16

Belgian waffle topped with seasonal berries, sweet basil mascarpone cream, and maple syrup.

Saumon Poché 24

Poached salmon, tarragon beurre blanc, Kale salad with dijon vinaigrette.

L'Œuf des Bois 19

Warm roasted wild mushrooms over arugula and kale with crispy shallots, shaved Parmesan, a fried egg, and sherry vinaigrette.

Le Cavalier 26

Seared tenderloin tips atop crispy smashed potatoes, finished with a fried egg, and rich veal demi-glace.

— BRUNCH COCKTAILS —

La Vie Rosé 14

Bloody SHiraz Gin, Lillet Blanc, raspberry, fresh lemon and sparkling rose.

French Garden 15

Strawberry-infused gin, lemon curd, fresh citrus, and sparkling rosé with a delicate foam finish.

La Marie Bleue 16

House Bloody Mary accented with French Roquefort liqueur, garnished with blue cheese stuffed olive.

Barrel & Bean 16

Vanilla bourbon shaken with fresh espresso and coffee liqueur, finished with a silky crema. Rich, warm, and unapologetically bold.

Bradley Mimosa Flight 18

Orange • Peach • Raspberry • Pomegranate

— PETITES ASSIETTES —

Garlic Hummus 12

House garlic hummus served with warm crostini for dipping.

Charcuterie Board 26

Selection of cured meats, cheeses, seasonal accompaniments, and crostini for sharing.

Brie Bâtard 18

Mini bâtard loaf layered with creamy brie, rosemary, and aromatic herbs, served warm with house fig and olive tapenade.

Frisée et Burrata 16

Crisp frisée tossed in a bright Dijon vinaigrette, topped with creamy burrata, dried pears, toasted pistachios, and cracked black pepper.

Rosemary Frites 10

Crispy fries tossed topped with rosemary pesto.

PBC Burger 18

Charbroiled ½ lb house blend beef patty with American cheese, lettuce, tomato, pickles, and PBC sauce on a toasted bun.

— ZERO PROOF —

Pom & Circumstance 8

Pomegranate, rosemary simple syrup, lime

Cucumber Fizz 8

Cucumber simple syrup, minced ginger, lemon curd, sparkling water

Dragonfruit Nojito 8

Dragonfruit syrup, mint, fresh lime, sparkling water

— COFFEE —

French Press Coffee Service 5

Espresso 3

Double Espresso 5

Iced Coffee 5

Add Vanilla, Caramel, or Hazelnut 1



BON APPÉTIT