

BRUNCH

FEATURES

French Toast | 16

cinnamon, star anise,
roasted plums, vanilla

Lyonnaise Salad | 18

frisée, lardon, lemon, croutons,
spiced lentils, poached egg

Hazelnut Waffle | 18

blistered orange, crème fraîche,
grated white chocolate

Omelette | 16

chives, butter, boursin,
herb salad

Brunch Tartine | 18

poached eggs, smoked salmon,
mushrooms, roasted tomato

Truffle Scramble | 24

soft scramble, sourdough,
asparagus, seasonal mushrooms,
truffles, herb salad

CLASSICS

BLT Salad | 22

fried tomatoes, herb chicken
breast, avocado, pancetta,
baby greens, basil dressing

Chopped Salad | 20

avocado, cucumber, peppers,
chickpeas, sweet corn, red cabbage,
romaine lettuce, French
vinaigrette (with chicken, 24)

Roasted Chicken Pot Pie | 22

peas, baby carrots,
roasted mushrooms

Holts Burger | 19

aged white cheddar,
bacon, sautéed mushrooms,
roasted garlic aioli

Salad Niçoise | 23

sesame ahi tuna, frisée,
sundried tomato, piquillo peppers,
beans, potato, sauce gribiche

SIDES

Toasted Bread | 3

drizzled with extra virgin olive oil

Truffle Chips | 7

chives, grana padano

Smoked Salmon | 8

capers, dill

Sweet Potato Fries | 7

chipotle aioli

Artisanal Baby Lettuces | 7

french vinaigrette, shaved vegetables

Truffle Frites | 9

grana padano, garlic mayo

HOLTS CAFÉ



ocean wise. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE