



BOEUFHAUS

Mother's Day Brunch

HAUS PANCAKE

maple butter, whipped ricotta
16

PASTRAMI CURED SALMON TARTINE

rye, pickled onion, cervelle, dill, molasses vinaigrette
21

CROQUE MADAME

sunny side up egg, haus ham, gruyere, shokupan, mornay
23

HAUS BREAKFAST

sausage links, hash browns, haus bacon, two sunny side up eggs
23

SEARED SALMON

tarragon beurre blanc, caviar
46

Executive Chef: Brian Abern

Chef de Cuisine: Joe Baker

A gratuity of 20% is added to parties of 6 or larger.
A 3.5% fee is added to the bill to contribute to our team's healthcare.
Please let us know if you would like this fee to be removed.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.