

EVERY DAY

BRUNCH

8AM-3PM

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES

Three Eggs Your Way GF	\$10.5
with bacon, smoked ham or breakfast sausage	+2
Croissant Sandwich	\$13
egg, sausage, and cheddar	
Scrambled Egg Burrito	\$13.5
chorizo, avocado, cheddar cheese, tomato salsa	
Jumbo Lump Crab Cake Benedict	\$14.5
English muffin, hollandaise sauce	
Smoked Salmon Benedict	\$14
toasted bagel, cream cheese, hollandaise sauce	
Egg White Omelet GF	\$13.5
smoked salmon, asparagus, goat cheese	
Fines Herbes Omelet v • GF	\$13
sautéed spinach, feta cheese	
Meat Lover's Omelet GF	\$14
breakfast sausage, smoked ham, bacon, cheddar	

SPECIALTIES

Cassis Pancakes v	\$13.5
roasted apple, candied walnuts, cream cheese icing, cinnamon sugar	
Corned Beef Hash	\$12.5
two eggs sunny side up, whole wheat toast	
Quiche of the Day	\$13
mixed baby greens	
Andouille Sausage & Shrimp Ragout GF	\$13
roasted pepper, caramelized onion, cheddar grits	
Homemade Granola v	\$12
nonfat vanilla yogurt, fresh fruit, raspberry coulis	

BRIOCHE FRENCH TOAST



\$14

honey mascarpone, banana, fresh strawberries v

BRUNCH EXTRAS

Roasted Red Bliss Potatoes v • GF	\$5	Smoked Ham	\$5.5
Cheddar Cheese Grits v • GF	\$5.25	Smoked Salmon	\$5.5
Crispy Bacon	\$5.5	Nonfat Vanilla Yogurt v • GF	\$4.5
Breakfast Sausage	\$5.5	Toasted Mini Bagels	\$2.75
		Fresh Fruit v	\$5.5

PASTRIES

Plain Croissant	\$3	Raisin Roll	\$3
Chocolate Croissant	\$3.5	Le Panier	\$15
Almond Croissant	\$3.5	an assortment of all of the pastries items served with jam and butter	
Cheese Danish	\$3		
Brioche au Sucre	\$2.75		



FRESH-SQUEEZED ORANGE JUICE

glass \$4.5 | carafe \$8.5

BEVERAGES

Coffee	\$3.25
Espresso	\$3.5
make it a double	+1.25
Macchioato	\$3.75
Cappuccino	\$4.5
Milk	\$3.25
Mighty Leaf Tea	\$4.5
chamomile citrus, organic African nectar, organic green tea, Earl Grey decaf, organic Earl Grey, or organic breakfast	
Iced Tea	\$3
regular, rock melon cantaloupe, cucumber, or south seas blend	
Fresh-squeezed Lemonade	\$4
Fruit Juices	\$3.25
apple, grapefruit, pineapple, cranberry, orange, or tomato	

COCKTAILS

Mimosa	\$8.5
champagne and orange juice	
Bellini	\$8.5
champagne and peach schnapps	
Cassis Bloody Mary	\$9.25
Cassis's own bloody mary mix, fresh pepper, vodka	

VITA-MINIS

PETITE SIZED FRUIT SALADS & SMOOTHIES

\$5

FRUIT SALADS

Blanc & Noir
sweet honeydew, blackberry, feta and mint

French Berry
mixed berries and red wine syrup

Good Morning
citrus, cucumber and sweet melons with tarragon

West Indies
pineapple, banana, kiwi and mango in ginger syrup

SMOOTHIES

Healthy Green
spinach, pear, apple, kiwi and banana

Morning Dew
watermelon and almond milk frappe

Tropical Freeze
banana, pineapple, mango and passion fruit sorbet

Berry Velvet
mixed berries with yogurt



CASSIS
AMERICAN BRASSERIE

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH - V • GF

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT - PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.