

SAVORY

VEGGIE BREAKFAST SAMOSA 10

yukon potato, scrambled egg, ratatouille, tomato salsa, crème fraiche

CHILAQUILES* 12

tomato sauce, avocado, sunny side up eggs, queso fresco

CRAB CAKE BENEDICT 18

toasted naan, poached egg, hollandaise, fresh cracked pepper

WILD MUSHROOM OMELETTE 10

mushroom fricassee, manchego, sweet cream, baguette, preserves

BROADBENT HAM OMELETTE 12

red pepper, Spanish onion, French double crème, baguette, preserves

STEAK AND EGGS* 18

spiced potatoes, eggs (as you wish), crème fraiche, baguette

VEGAN HASH 10

sweet potatoes, spiced tofu, eggplant, wild mushroom, avocado

LAMB CHORIZO HASH* 15

spiced potatoes, red pepper, Spanish onion, sunny side up egg, sriracha crème fraiche

EGGS AS YOU WISH* 12

thick cut bacon, spiced potatoes, onion, baguette

SEARED HALIBUT 18

poached curry potatoes, lentil broth, cilantro

GULF SHRIMP AND GRITS* 16

chili and lime spice, goat cheese, petite mache salad

SWEET

BANANA BREAD WAFFLE 12

strawberry Calder Dairy butter, maple syrup, fresh banana, candied pecans, brown sugar cream

FRIED CHICKEN AND WAFFLE 16

buttermilk, Indian spices, maple syrup, fresh berries

DESSOUS BELGIAN WAFFLE 12

strawberry Calder Dairy butter, maple syrup, fresh berries, brown sugar cream

CINNAMON SUGAR NAAN A LA MODE 10

skillet fried housemade naan, cinnamon sugar, Calder Dairy vanilla bean ice cream, fresh berries

LIGHTER

SOUP OF THE SEASON 7

GREENS, BERRIES, AND FRESH HERB SALAD 9

cherry and walnut vinaigrette, fresh berries, candied pecans, herbed crouton, French cheese

SWEET FRISEE SALAD 9

frisée, watercress, crystallized ginger, toasted pistachios, dried apricots, Maytag blue cheese, sweet fig & walnut vinaigrette
add grilled chicken or gulf shrimp to any salad 5

SWEET OR SAVORY OATMEAL- 9

Sweet - fruit of the season, raisins, demerara sugar, crème fraiche
Savory - mushroom fricassee, parmesan, truffle oil, poached egg, fleur de sel, cracked black pepper!*

FRESH FRUIT 5

*Items contain under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

dessous is the vision of longtime friends, Scott Burk and Jay Mullick, alongside another dear friend and consulting Chef, Eve Aronoff. Eve laid the foundation of dessous with her culinary training in Paris and longtime love of Latin culture and cuisine, woven together with the backgrounds of Scott and Jay who grew up with American country cooking and Indian cuisine and traditions, respectively. As Scott and Jay worked and travelled the world together over the years, they developed a deep friendship over their passion for food and wine, seeking out everything from the most renowned of restaurants to the most informal and obscure hidden gems. They developed a shared vision of creating a distinctive, world class restaurant whose values would revolve around guests sharing delicious food in a warm and convivial setting, free of any pretense. Together with Eve they have strived to create this special place in dessous.

dessous is a very personal restaurant - the menu is inspired, full of flavor and warmth which we hope carries through every aspect of the restaurant. We want our guests to come in and enjoy, knowing they are sincerely cared for. Indian influences and traditions are woven together with a foundation of French philosophy and technique. Combining a love of big flavors, texture and contrast - the dishes are complex, yet harmonious - coming together to create our own unique fingerprint.