C L A S S I C B R E A K F A S T





W E D - S U N 8 A M - 2 P M

16

STARTER

BRUNCH

Omelette

JANTEN	
1915 Spudnut Donut -powdered sugar covered doughnuts	8
La Lou Tarama Peasant Pâté -carp roe, scallion & lemon	12
Escargot -herbed scotch compound butter, toast	18
Champagne Butter Poached Scallop & Hollandaise -u10, smoked trout roe, dill	16
CAVIAR & ROE	
Swell Life smoked trout roe (20g), black river caviar (8g), -crema, chive & blini	60
Oscietra-royale Caviar	6(G) 78(20g)
Rainbow Trout Smoked Roe	1.50(G)
Caviar Set Up -crema, chive & blini	7
Blini	5
Caviar Bump & a Shot	11
SIDE	
Hot Butter Asparagus -finished with flake salt	8
Leeks Vinaigrette -braised in court-bouillon	13
Fennel & Tomato -roasted and perfumed	12
Seasonal Fruit	Mkt
SALAD	
Caesar Salad	14
Frisée w/ Poached Egg -champagne vinaigrette, hollandaise, caviar	14

Chef De Cuisine: Alysha Brooke

-classic french omelette, hollandaise, caviar, champagne vinaigrette frisee salad + truffle 10 caviar 10	
Brisket Eggs Benedict -served with breakfast potatoes + truffle 10 caviar 10	17
Baked Tomato French Toast -gruyère & hollandaise	15
Pancakes -served with maple syrup	14
Truffle Eggs & Toast	25
Steak & Eggs + glace 5 truffle 10	30

SANDWICHES

-all served with breakfast potatoes

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Smoked Brisket Egg & Cheese	13
Bacon Egg & Cheese	13
Egg & Cheese	11
Ham & Cheese -bechamel, gruyère	16
Attaboy Brunch Burger + hollandaise 2 + glace 5	23
Attaboy Burger & Fries + glace 5 egg 2 bacon 5	16

Sweet!

Mom's Cheesecake + truffle 10	11
Floating Island -french meringue floating in ice creams with shaved almond	11 sauce



More Food, Drinks ▲ & Special Offerings!

Items and prices change quite often so please scan the QR code or Visit our site for the latest offerings.

CREDIT CARDS ACCEPTED AS PAYMENT

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BUBBLES

Mimosa	9 30
Scribe Rosé Pét Nat 2021 Sonoma: <i>California</i> hibiscus rasp. pom.	56
Ar Lenoble "Intense" M17 Brut Nv Champagne: France berry apple pecan	72
Laurent Perrier La Cuvée Brut Nv Champagne: France	60 20
almond cherry salt J. Lassalle Brut Premier Cru Champagne: <i>France</i> dried pear apricot marzipan	95
Sergent Extra Brut Blanc De Noir 1er Cru Chemin Des Chappes Nv Champagne: France apple peach lemon confit	83
STILLWINE	
From The Tank: White	7
Chateau Maris Rouge 2020 Pays D'oc: France berry spice	45
Keplinger Vermillion Red 2018 Sonoma: California dark fruit dried herbs oak	47
La Pépie Cabernet Franc 2020 Loire Valley: <i>France</i> currant licorice earth	50
Vincent Paris Saint-Joseph 2019 Northern Rhone: France plum berry granite	53
COFFEE	

COFFEE

Espresso	4
Americano/Sparkling	3.25 6
Drip Coffee	5
Latte	6
Carajillo	10



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COCKTAILS

Vichy Catalan

Duvel Belgian Ale

Chimay Trappist White

BEER Framboise

Pêche

Blueberry Bellini	10
Champagne Cocktail	8
Gimlet gin lime elderflower	9
Lillet Spritz	7
Aperol Spritz	10
Espresso Martini	16
Cullum's Martini	9
Ramos Gin Fizz gin lemon cream	14
1980 Bloody Mary	11
Margarita	16
Old Fashioned	12
Pernod & Soda	11
1925 Style Hanky Panky gin fernet s.verm.	11
Boulevardier bourbon campari s.verm.	11
DRINK	
Coke	5
Perrier	3
Tea À La Minute	6

Welcome to Cullum's Attaboy!

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You Made it! We are delighted to offer a unique counter service dining experience. As you approach our counter, our friendly staff will be on hand to assist you with any questions you may have about our menu offerings. From savory delights to sweet indulgences, we're here to guide you through our culinary creations.

During peak hours, we typically pause the line to ensure that all our guests receive the attention they deserve, maintaining proper wait times to the best of our ability. Rest assured, we're dedicated to providing you with a memorable dining experience from start to finish.

Thank you for choosing Cullum's Attaboy. We appreciate your patronage and look forward to serving you as we strive to exceed your expectations at every opportunity. Long Live The Legend.