

BRUNCH

RAW BAR

ICED SHELLFISH

East & West Coast Oysters 3. ea. **Gulf Shrimp** 3.75 ea.
Little Neck Clams 1.75 ea. **Chilled Jumbo Lump Crab** 16.

SHELLFISH TOWERS

Le Petit (serves 2-3) 29.
Le Grand (serves 4-6) 55.

APPETIZERS

Lobster Bisque

Crème Fraîche 9.

Onion Soup Gratinée

Gruyère, Emmenthal Cheese 12.50

Frisée aux Lardons

Poached Egg 10.

Tuna Tartare

Cilantro, Ginger, Cucumber 14.50

Field Greens & Herb Salad 9.

Foie Gras Au Torchon

Petit Kougelhof 16.50

Macédoine de Fruits

Seasonal Fruit Salad, Crème Fraîche, Honey Lavender 8.

Jumbo Lump Crab Cake

Lemon Aioli 14.50

BRASSERIE BRUNCH PRIX-FIXE 26.

Express Three-Course Brunch (Served All at Once)

Wild Mushrooms Crêpe, Soup du Jour or Petite Onion Soup

Chop-Chop Salad

Choice of:

Canadian Bacon Benedict | Brasserie Croque Monsieur | Grilled Scottish Salmon

Suprême de Poulet | Petit Filet Mignon (5. Suppl.)

Mignardises

SMOOTHIES 5.

Strawberry-Banana
Raspberry-Pineapple
Blueberry
Mango

PASTRY BASKET 12.50

Croissant, Pain au Chocolate,
Cinnamon Roll, Assorted Muffins
(Baked at Brasserie)

ENTRÉES

Seafood Mixed Grill

Scallops, Gulf Shrimp, Atlantic Salmon 22.

Chicken Chop-Chop Salad

Napa Cabbage, Spicy Cashews 18.

Caesar Salad 16.

w/ Free Range Chicken 19.

w/ Gulf Shrimp 23.

Tuna Niçoise Salad

Tuna Confit, Bell Pepper, Vine-Ripe Tomato 23.

Buttermilk Pancakes

Fresh Berries, Vermont Maple Syrup 13.

Crêpe à la Reine

Grilled Chicken Breast, Forest Mushrooms 16.

Orange French Toast

Vermont Maple Syrup,

Choice of Bacon, Ham or Sausage 16.

Omelet

Bacon and Gruyère or
Mushrooms and Spinach 16.

Black Truffle Scrambled Eggs

Potatoes Lyonnaises 14.

Brasserie Eggs Benedict

Canadian Bacon or Smoked Salmon 14.

Nova Scotia Lobster Eggs Florentine

Spinach, Hollandaise 23.

Whole Fish Special 27.

Grilled Atlantic Salmon

Asparagus 23.

Chicken Paillard

Frisée, Arugula, Tomato 19.

Poulet Frites

Free Range Chicken, Thyme Jus 19.

Steak Frites Maitre D' 26.

Petit Filet Mignon Peppercorn Sauce 28.

LA CLASSIQUE Moules-Frites Marinière or Piccante 19.

SALADS & SANDWICHES

Brasserie Burger or Cheeseburger

Tomato, Fried Onions, Gruyère 16.50

Brasserie Croque Monsieur 14.

Classic Grilled Black Forest Ham and Swiss Cheese Sandwich

Croque Madame 15.

With a Fried Egg

Smoked Atlantic Salmon

Toasted Bagel, Cream Cheese, Lemon, Capers 16.

Crab Brioche

Jumbo Lump Crab Meat, Pommery Mustard Mayonnaise 17.

Maine Lobster Club

Brioche, Bacon, Avocado, Wasabi Mayonnaise 19.

SIDES 5.

Country Ham | Crispy Bacon | 2 Eggs any Style | Chicken-Apple Sausage | Breakfast Sausage | Fresh Fruit

Executive Chef Luc Dimnet

THE BRASSERIE PRIVATE ROOM IS AVAILABLE Please Ask Your Server

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