

LUNCH

APPETIZERS

Japanese Yellowtail

Avocado Roulade, Apples, Radish, Passion Fruit 18.

Big Eye Tuna Carpaccio

Black Olives, Sea Urchin Toast 15.

Chilled Oysters On The Half Shell

A Daily Offering 3.5 Each

Field Greens and Herb Salad

Sherry Vinaigrette 11.

Sardines a la Plancha Niçoise

Preserved Lemon, Black Olive Tapenade, Radish 16.

Roasted Baby Beets

Blue Cheese Croutons, Horseradish Gelée 13.

Iceberg and Blue

Bacon, Walnuts, Herbs 9.

Jumbo Lump Crab Cake

Artichoke and Red Onion Salad 16./32.

SALADS & SANDWICHES

8½ Burger

Swiss Cheese, Tomato Chutney, Onion Rings 19.

Chicken Salad Chinoise

Napa Cabbage, Tropical Fruit, Cashews, Honey-Ginger Dressing 22.

Panzanella Salad

Fall Vegetables, Croutons, Sherry, Capers 25.

Fried Chicken Cobb

Baby Lettuces, Tomatoes, Avocado 24.

Chicken Club

Tomato, Bacon, Jalapeño Mayo 24.

Shaved Fennel and Arugula Salad

Diver Sea Scallops, Lemon-Mango Vinaigrette 27.

Duck Wedge

Iceberg, Blue Cheese Dressing, Fried Egg 25.

MAIN COURSES

FISH

Angel Hair Pasta

Lobster Bolognese, Local Ricotta Cheese 24.

Brioche Crusted Arctic Char

Trumpet Royale Mushrooms, Passion Fruit Pearls 25.

Scottish Salmon

Razor Clams, Butternut Squash, Lardons 25.

Striped Bass

Baby Squid, Roasted Sunchokes, Parsley Coulis 25.

Smoked Salmon Omelette

Crème Fraîche, Toasted Brioche 24.

MEATS & STEAK

Giannone Chicken

Cranberry Beans, Savoy Cabbage, Long Beans 24.

Dry-Aged Sirloin Steak

Onion Rings, Bone Marrow 39.

Steak Frites

Pommes Frites, Herb Butter or Au Poivre Sauce 34.

6 oz. Petit Filet Mignon

Chanterelle Mushrooms, Pickled Ramps 32.

Filet Mignon au Poivre

Pommes Frites 40.

SIDES

Sautéed Spinach 7.

Pommes Frites 6.

Haricots Verts with Macadamia Butter 6.

Macaroni and Cheese, Ham, Truffle Butter 8.

Baby Bok Choy 7.

JULIAN ALONZO EXECUTIVE CHEF

Lunch Monday through Friday Dinner Monday through Sunday Brunch Buffet Sunday

We are available for private parties. Please inquire with your server

www.brasserie812.com

LUNCH PRIX-FIXE 29.

Choose any 2 courses (All three courses 5. Suppl.)

APPETIZER

Marinated Lentil Salad

Berkshire Blue Cheese, Fried Hen's Egg

Bacon Risotto

Pickled Ramps, Tomato Confit

Sweet Potato Soup

Duck Confit, Goat Cheese

ENTRÉE

Braised Pork Belly

Cauliflower, Chinese Long Beans, Fig Compote

Herb-Crusted Skate

Lentils, Pineapple, Capers, Brown Butter

Marinated Hanger Steak

Baby Bok Choy, Butternut Squash

DESSERT

Tropical

Coconut Sorbet, Macadamia Nuts

Cranberry Coupe

Passion Fruit Sorbet, Shortbread

Chocolate Bombe

Coffee Mousse, Hazelnut Dacquoise