

BRUNCH

ENTRÉES

GRANOLA & YOGURT

house-made granola • greek yogurt
mixed fruit confiture
12

TWO EGGS ANY STYLE

with potatoes + toast 10

add: Tender Belly bacon • sage sausage
seared greens • Canadian bacon 8

add: hanger steak • hollandaise 18 ◊

add: Idaho trout • beurre blanc 15

SANDWICH AUX OEUFS

egg souffle • sage breakfast sausage
white cheddar • butter lettuce
remoulade • Babette's croissant
25

OMELET DU JOUR †

french rolled omelet
chef selected ingredients
MP

OMELETTE PARISIAN †

whipped eggs • Jambon de Paris
Gruyère 1655 • Mornay Sauce
19

BRASSERIE BISCUITS

buttermilk biscuits • Jambon de Paris
gruyère • horseradish aioli
country sausage gravy
18

EGGS BENEDICT

two poached eggs • Canadian bacon
caramelized onions • hollandaise
23

EGGS FLORENTINE

two poached eggs • seared greens
roasted tomato • caramelized onions
hollandaise
23

EGGS HEMINGWAY

two poached eggs • smoked salmon
spinach • fried capers • hollandaise
27

STEAK FRITES

seared 7 oz. hanger steak
frites • salade verte • hollandaise
26

TRUITE ALMONDINE

Idaho red trout • haricot verts
almonds • citrus beurre blanc
25

BRIQUE POULET



HOUSE SPÉCIALITÉ

CAST IRON ROASTED
WISDOM FARMS ½ CHICKEN
ASPARAGUS • FRITES • CITRUS BEURRE
28

POULET ET GAUFRE

CAST IRON ROASTED
WISDOM FARMS ½ CHICKEN
BELGIAN WAFFLE • SAUSAGE GRAVY
BOURBON APRICOT SYRUP
32

**HORS
D'ŒUVRE**

CRABE DE GATEAU

'tavern' crab cakes
lemon • remoulade
HALF 15. / FULL 24.

MIXTE FRITE †

tempura vegetable • achioade
12

BURRATA

artichoke purée • pistachios †
fleur de sel • olive oil
16

ASSIETTE DE PÂTÉ

house pâté • country mustard
pickled vegetables • house jam
18

ASSIETTE DE FROMAGE

chef selected cheese • house pâté
fruit gelée • country dijon • fresh fruit
30 ◊

TARTARE DE FILET MIGNON

quail egg • country bread
18

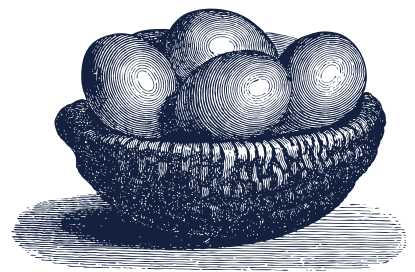
CREPES

CRÊPES JAMBON GRUYÈRE

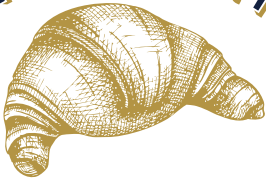
Jambon de Paris • Gruyère 1655
hollandaise • salade verte
18

CRÊPES AU BRIE

brie • basil • tomato
salade verte • lemon butter sauce
18



PÂTISSERIE



**BABBETTE'S BAKERY
CROISSANT**

6

JAMBON ET FROMAGE CROISSANT

Jambon de Paris • gruyère
7

PAIN AU CHOCOLATE

chocolate croissant
7

BEIGNETS

French market doughnut holes
raspberry gelée • lemon curd
10

BISCUIT

house buttermilk biscuit
sausage gravy or raspberry gelée
5

PAIN PERDUE

country brioche french toast
fresh berries • creme anglaise
Vermont maple syrup
18

SALADES

BETTERAVES †

watercress • beets • apple
endive • avocado • chevre
mint tahini • cab franc
14

SIMPLE

butter lettuce • fried capers • pine nuts
tomatoes • miso vinaigrette
10

SALADE DE LYONNAISE

golden frisee • bacon • house pickle
poached egg • pâté toast
dijon basil vinaigrette
14

SALADE DE CANARD ◊

duck breast • little gem • watercress
beet carpaccio • apple • palisade peach
walnuts • radish • cresenza toast
orange mint vinaigrette
24

NIÇOISE † ◊

seared tuna • field greens • sicilian
anchovy • haricots verts • artichokes
niçoise olives • fines herbs
dijon basil vinaigrette
24

CHEF TONY HESSEL

† INDICATES ITEMS THAT ARE GLUTEN FREE

◊ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SOUPES

À L'OIGNON GRATINEE

BOWL 14

SOUPE DU JOUR

Daily Creation

CUP 4 / BOWL 8

BOUILLABAISE



PROVENÇAL FISH STEW

PEI MUSSEL • SHRIMP

FRESH FISH • CALAMARI • TOMATO

FENNEL • ORANGE • ROUILLE

28

SANDWICHES

PAIN AU SAUMON ◊

smoked salmon • greens • tomato
radish • avocado • chevre
poached egg • Babette's country bread
22

CROQUE MADAME

Jambon de Paris • Gruyère 1655
sauce mornay
house brioche • sunny-side up egg
22

BRASSERIE BURGER ◊

6 oz. chuck & brisket burger
Tender Belly bacon jam • cheddar
remoulade • LTO
22

FRENCH DIP ◊

roast beef • caramelized onions
gruyère • portabella mushroom
horseradish crème • baguette • au jus
22

REUBEN

River Bear pastrami • Gruyere 1655
remoulade • sauerkraut
marbled rye
22



FRUITS DE MER

- OYSTERS -

WEST COAST ◊

bright, vegetal finish
mignonette
MP EA

EAST COAST ◊

bright, salty finish
cocktail
MP EA

SHRIMP COCKTAIL

remoulade • avocado • lemon
tomato-parsley mélange
14

MOULES À LA MARINIÈRE

steamed PEI mussels • five lily
crème fraîche • thyme • butter
12 HALF POUND / 24 ONE POUND

ADD FRITES \$ 4

BRUNCH BEVERAGES

BLOODY MARY

Vodka • Ten Ten bloody mary mix
add agave • pepper bacon 2.

10.

SPICY BLOODY MARY

Chili spiced vodka • Ten Ten bloody mary mix
add agave • pepper bacon 2.

10.

IRISH COFFEE

Bare knuckle blend • Irish whiskey

10.

MIMOSA

Sparkling wine • orange juice

10.

KIR

Chardonnay • Creme de Cassis

10.

ROYAL MIMOSA

Domaine de Durban • orange • sparkling topper

12.

RIVERIERA MOJITO SPARKLER

Mint infused chopin vodka • cucumber syrup
chateau aloe liqueur • st germain liqueur
contratto bianco • lim

13.



LIMONCELLO SPARKLER 13.

Housemade Limoncello
peach bitters • sparkling topper

BLEU LONDON 13.

Barr Hill Gin • Earl Grey
& blueberry cordial • lemon

TAP

AVERY IPA 6.5% ABV BOULDER, CO. 10.

subtle caramel • juicy citrus • hoppy finish

MELVIN HEY ZEUS 5.0% ABV ALPINE, WY 10.

malty • lemony • crisp • light bodied

DRY DOCK PALE ALE 5.7% ABV AURORA, CO 10.

floral • tropical fruit • balanced finish

RED EYE 12.

House tap • Ten Ten bloody mary mix
splash of tabasco

BTG

SHIFT • GRUNER VELTLINER • NV 14./GL

Termen region, Austria

CHATEAU DU PETIT THOUARS NV 15./GL

Cabernet Franc, Loire Valley, France

CRUNER • 'PROSECCO' • GLERA 13./GL

NV • Vento, Italy

TRIMARCH • 'RESERVE' • '21 17./GL

Riesling • Mosel, Germany

GONNET • FONT DU VENT • '22 15./GL

Viognier Blend • Rhone Valley

OHLZELT • GRUNER VELTLINER • '21 20./GL

Wauchau, Austria

FROGSCAPE • CHARDONNAY • '21 15./GL

Monterey • California

SASS • PINOT NOIR • '22 17./GL

Williamette, Oregon

JEAN PAUL VERSINO • OURSAN • GSM 13./GL

Rhone Valley, France

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU