

BRASSERIE

Melrose

BREAKFAST 8 AM - 11 AM

PASTRIES

Chocolate Croissant 5

Almond Croissant 5

Butter Croissant 4

Brioche with Jam and Butter 4

Pains aux Raisins 5

Madeleines 2.5

STARTERS

Crispy Hash Brown Skillet^{GF} 9

Topped with velvety hollandaise and a sprinkle of fines herbes.

Dipped Strawberries^{GF} 7

Six fresh strawberries with toasted coconut, double chocolate, and lemon meringue coatings.

Smoked Trout Roe on Potato Pavé^{*GF} 14

With crème fraîche and fresh chives.

Broiled Oysters on the Half-Shell^{*} 16

Six oysters, delicately broiled with herb-infused butter, served with toasted baguette.

MAINS

Served with a side garden salad^{GF} or fresh fruit^{GF}.

French Omelette^{*GF} 12

A delicate three-egg omelette with fresh fines herbes ... top with buttered Maine lobster for +10

Quiche 13

Your choice of Quiche Provençale (zucchini, tomatoes, and bell peppers) or Quiche Lorraine (bacon, ham, Gruyère, and onion).

Eggs Benedict^{*} 16

Toasted English muffin topped with Jambon de Paris, poached eggs, hollandaise sauce, and chives.

Ratatouille Skillet^{*} 14

Eggplant, Zucchini, and bell pepper in tomato sauce, topped with two poached eggs, and served with toasted baguette.

Croque Madame^{*} 15

Sourdough filled with ham and Gruyère cheese, topped with Mornay sauce, a fried egg, and a sprinkle of fresh chives.

À LA CARTE

Free-range heirloom egg^{*GF} – poached, fried, or scrambled 3

Pork or chicken breakfast sausage^{GF} 4

Thick-cut pork bacon^{GF} 4

Fresh fruit^{GF} 3

*Items contain raw/uncooked products. State health code requires us to inform you that eating raw, undercooked, or cooked-to-order meat, fish, or eggs may cause foodborne illness. GF - Gluten Friendly – made with ingredients that do not naturally contain gluten. Items may contain traces of gluten, as our kitchen is not a gluten-free environment. Please use caution.

C O C K T A I L S

Bloody Mary 15

Grey Goose vodka, Bloody Mary mix, olive, and celery.

Espresso Martini 15

Grey Goose vodka, Giffard Café du Honduras, and freshly brewed espresso.

Breakfast Martini 15

Citadelle gin, Cointreau, orange marmalade, and freshly squeezed lemon.

Parisian Coffee 10

Americano, served hot, with Grand Marnier and whipped cream.

Mimosa 9

Louis Bouillot Crémant de Bourgogne with orange, grapefruit, pineapple or cranberry juice.

Golden Hour 15

Citadelle gin, St. Germain, Earl Grey tea, egg white, and vanilla.

Lillet Spritz 15

Your choice of Lillet (blanc, rosé, or rouge) with club soda, and orange slice.

French 75 15

Citadelle Gin, Château Gaudrelle Crémant de Loire Brut, and lemon.

C O F F E E

French Press 8

Rich and full-bodied medium roast coffee.

Classic Espresso Bar

Double Espresso 3

Two shots of strong, concentrated coffee.

Americano 3.5

Two shots of espresso diluted with 6 oz of hot water.

Latte 4.5

Two shots of espresso, 6 oz of steamed milk (oat or whole), and a touch of foam.

Cappuccino 4.5

Two shots of espresso with 4 oz of steamed milk (oat or whole), with equal parts milk and foam.

Specialty Espresso Beverages

Mocha Latte 5.5

Hot or iced – chocolate, espresso, and milk (oat or whole), with whipped cream.

Espresso Spritz 6

Iced sweetened espresso with fresh mint and Perrier.

T E A S

Iced Tea 4

Jardin Bleu black tea with fresh lemon and a touch of sugar, served over ice.

Loose Leaf Hot Teas 4

Your choice of peppermint, Earl Grey, Jardin Bleu, or Jasmine green tea.

O T H E R D R I N K S

Fruit Juice 4

Your choice of orange, grapefruit, pineapple or cranberry juice.

Cold Milk 3

Your choice of oat milk or whole milk.

French Hot Chocolate 5

Velvety dark chocolate, steamed milk (oat or whole), and whipped cream.