

BRASSERIE

Melrose

WEEKEND BRUNCH 8 AM - 3 PM

SEAFOOD RAW BAR

Iced Mussels ^{GF} 2	Maine Lobster Cocktail Half 25/Whole 45
Oysters on the Half Shell* ^{GF} 3	American White Sturgeon Caviar* 3Og 80
Bay Scallops on the Half Shell* ^{GF} 5	Iced Alaskan King Crab Leg 1/2 lb 45
Littleneck Clams on the Half Shell* ^{GF} 2	Royal Ossetra Caviar* 3Og 145
Jumbo Wild Mexican Shrimp Cocktail ^{GF} 3	Smoked Trout Roe* 3Og ^{GF} 20

*Sauces^{GF}: Cocktail, Drawn Butter, Garlic Aioli, Mignonette, Tabasco, Persillade, & Lemon.
Caviar/Roe served with Blinis, Chives, & Crème Fraîche.*

STARTERS

- Crispy Hash Brown Skillet^{GF} - Topped with velvety hollandaise and a sprinkle of fines herbes. 9
- Chocolate Fondue - Rich melted chocolate served with fresh fruit and buttery madeleines. 12

BRUNCH CLASSICS

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

- French Omelette*^{GF} - A delicate three-egg omelette with fresh fines herbes 12 ... top with buttered Maine lobster for +10
- Quiche - Your choice of Quiche Provençale (zucchini, tomatoes, and bell peppers) or Quiche Lorraine (bacon, ham, Gruyère, and onion). 13
- Eggs Benedict* - Toasted English muffin topped with Jambon de Paris, poached eggs, hollandaise sauce, and chives. 16
- Croque Madame* - Sourdough filled with ham and Gruyère cheese, topped with Mornay sauce, a fried egg, and chives. 15
- Ratatouille Skillet* - Eggplant, Zucchini, and bell pepper in tomato sauce, topped with a poached eggs, and served with baguette. 14

French Onion Soup 12

SALADS

- Bistro^{GF} - Green leaf lettuce, heirloom tomato, radish, fines herbes, and Dijon vinaigrette. 14
- Tuna Niçoise*^{GF} - Confit yellowfin tuna, anchovies, boiled egg, romaine, tomato, radish, red bell pepper, celery, Niçoise olives, basil, chives and red wine vinaigrette. 20
- Tarragon Chicken - Pan-seared chicken breast with romaine, roasted garlic croutons, creamy lemon-chive dressing, anchovies, and Comté cheese. 16

LUNCH MAINS

Served with French Fries^{GF} or Half Bistro Salad^{GF}

- Mussels*^{GF} - Steamed mussels in white wine broth with parsley. 20
- Ribeye Steak*^{GF} - Juicy ribeye with Café de Paris sauce. 45
- Chicken Paillard^{GF} - Pan-seared chicken breast with tomato-lemon herb sauce vierge. 20
- Lamb Persillade* - Roasted lamb chops finished with fresh garlic-parsley persillade. 35

*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.

Weekend Brunch Special

All beverages 30% off standard pricing—listed price reflects the discount.

WINE

Sparkling

Château Gaudrelle Crémant Brut | Loire Valley 12/25

Louis Bouillot 'Perle d'Aurore' Crémant Rosé | Burgundy 16/30

Moët & Chandon Impérial Brut | Champagne 16/30

White

Domaine Vacheron | Sancerre, Loire Valley 16/30

Château Ducasse Blanc | Bordeaux 16/30

Domaine Huet 'Le Haut-Lieu' Sec | Vouvray, Loire Valley 16/30

Rosé

La Vieille Ferme Rosé | Côtes du Rhône, Rhône Valley 16/30

Château d'Esclans 'Whispering Angel' | Provence 12/25

Red

Château Montus Rouge | Madiran, Southwest France 16/30

Domaine Bernard Baudry 'Les Granges' | Chinon, Loire Valley 16/30

Domaine des Remizières | Crozes-Hermitage, Rhône Valley 16/30

Domaine Lafage 'Nicolas' | Languedoc-Roussillon 16/30

Château de Parenchère | Bordeaux Supérieur 16/30

See our full Wine List for additional selections.

Brunch discount only applies to Brunch Menu items.

BEER & CIDER

Draft Beer

Kronenbourg 1664 | Euro Pale Lager | Alsace | 5.5% 10

Curated Bottled Beer

United Dutch Monastère | Blond Ale | Hauts-de-FR | 3.5% (750ml) 15

Fischer Amber | European Dark Lager | Alsace | 6.5% (750ml) 25

Bottled Hard Cider

Galipette Brut | Brittany | 4.5% (11.2oz) 10

Domaine Dupont Cidre Bouché | Normandy | 5.5% (750ml) 30

NON-ALCOHOLIC

Classic Drinks

Tonic Cassis 6

Archibald tonic with crème de cassis syrup and orange peel.

Diabolo Menthe 6

Rième Sparkling Limonade and Mint syrup, served over ice.

Teas - Hot or Iced

Jardin Bleu 4

Black tea infused with rhubarb and wild strawberry.

Mint Green 4

Gunpowder green tea infused with mint.

Bottled & Canned

Coca Cola (Regular or Zero) 4

Rième Sparkling Limonade 4

Perrier Sparkling Mineral Water 4

Evian Natural Spring Water 4

Archibald Tonic Water 4

COCKTAILS

Kir Royale 13

Château Gaudrelle Crémant de Loire Brut, Massenez Crème de Cassis.

Bloody Mary 15

Grey Goose vodka, Bloody Mary mix, olive, celery

Espresso Martini 15

Grey Goose vodka, Giffard Café du Honduras, espresso.

Breakfast Martini 15

Citadelle gin, Cointreau, Dolin Blanc Vermouth, orange marmalade, and fresh lemon.

Riviera 15

Rhum Clément Select Rum, Hennessy VS Cognac, apricot, lemon, fresh mint, orange twist

La Lumière 15

Esmé Gin, Cointreau, Jardin Bleu tea, egg white, vanilla, lemon

Lillet Spritz 15

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

French 75 15

Citadelle Gin, Château Gaudrelle Crémant de Loire Brut, lemon

COFFEE

French Press 8

Rich and full-bodied medium roast coffee.

Espresso Bar

Double Espresso 3

Americano 3.5

Latte 4.5

Cappuccino 4.5

Specialty 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.