

# BRASSERIE

## Melrose

WEEKEND BRUNCH 8 AM - 3 PM

### PASTRIES

Chocolate Croissant 5 | Almond Croissant 5 | Butter Croissant 4 | Pains aux Raisins 5

### SEAFOOD RAW BAR

Iced Mussels<sup>GF</sup> 2

Maine Lobster Cocktail<sup>GF</sup> Half 25/Whole 45

Oysters on the Half Shell<sup>\*GF</sup> 3

American White Sturgeon Caviar\* 3Og 80

Bay Scallops on the Half Shell<sup>\*GF</sup> 5

Iced Alaskan King Crab Leg<sup>GF</sup> 1/2 lb 45

Littleneck Clams on the Half Shell<sup>\*GF</sup> 2

Royal Ossetra Caviar\* 3Og 145

Jumbo Wild Mexican Shrimp Cocktail<sup>GF</sup> 3

Smoked Trout Roe\* 3Og 20

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

### STARTERS

Crispy Hash Brown Skillet<sup>GF</sup> - 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<sup>GF</sup> or fresh fruit<sup>GF</sup>.*

French Omelette<sup>\*GF</sup> - 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 two poached eggs, and served with toasted baguette. 14

### French Onion Soup 12

### SALADS

Garden<sup>GF</sup> - Mixed greens, potato pavé, golden beet, goat cheese, and shallot herb vinaigrette. 14

Tuna Niçoise<sup>\*GF</sup> - Confit yellowfin tuna, 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, brioche croutons, creamy lemon tarragon dressing, and Comté cheese. 16

### LUNCH MAINS

Moules Frites<sup>\*GF</sup> - Steamed mussels in a white wine broth, served with crispy fries, and garlic aioli. 20

Ribeye Steak Frites<sup>\*GF</sup> - Juicy ribeye, with crispy fries and classic béarnaise sauce. 40

Chicken Paillard<sup>GF</sup> - Pan-seared chicken breast, with fresh persillade sauce (garlic/herb), served with a garden salad. 20

Half Rack of Lamb<sup>\*GF</sup> - Mesquite-rubbed lamb, served with herb jus and a side garden salad. 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 de Pizay 'La Centenaire' | Morgon, Beaujolais 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 does not apply to these options.

### 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

Diabolo Grenadine 6

Rième Sparkling Limonade and grenadine, served over ice.

Diablo Menthe 6

Rième Sparkling Limonade and Mint syrup, served over ice.

#### Teas

Iced Tea 4

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

Loose Leaf Hot Teas 4

Peppermint, Earl Grey, Jardin Bleu, or Jasmine green tea.

### 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, orange marmalade, lemon

French Riviera 15

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

Golden Hour 15

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

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.