

BRASSERIE

Melrose

DINNER SPRING/SUMMER

SEAFOOD RAW BAR

Iced Mussels ^{GF} 2	Maine Lobster Cocktail ^{GF} Half 25/Whole 45
Oysters on the Half Shell* ^{GF} 3	American White Sturgeon Caviar* 30g 80
Bay Scallops on the Half Shell* ^{GF} 5	Iced Alaskan King Crab Leg ^{GF} 1/2 lb 30
Littleneck Clams on the Half Shell* ^{GF} 2	Royal Ossetra Caviar* 30g 145
Jumbo Wild Mexican Shrimp Cocktail ^{GF} 3	Smoked Trout Roe* 30g 20

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

STARTERS

- Pain d'Épi - A wheat-shaped baguette, paired with rich, salted European butter. 8
- Escargot - Burgundy snails baked in garlic-herb butter, served with baguette. 14
- Warm Olives^{GF} - Lucques du Languedoc, Green Picholine, and Niçoises marinated in Provençal herbs. 8
- Asparagus Socca^{GF} - Crisp chickpea flatbread with shaved asparagus, crème fraîche, Niçoise olive tapenade, heirloom tomato, persillade, and lemon zest 15
- Chard Barbajuans - Crispy pastry filled with Swiss chard, ricotta, and leeks; with garlic-chive aioli. 12
- French Cheese Sampler* - Rotating selection of artisanal cheeses with accompaniments. 13
- Filet Tartare* - Steak tartare of diced filet mignon, egg yolk, capers, cornichons, shallots, fines herbes, and Dijon, layered over a toasted hazelnut, chèvre, and heirloom tomato tart. 15
- Zucchini Blossoms Farcies - Crisp zucchini flowers filled with herbed goat cheese, lightly fried and served with red pepper velouté. 14

SOUPS

French Onion 12 | Vichyssoise^{GF} - Potato leek; served chilled. 12

SALADS

- Bistro^{GF} - Green leaf lettuce, heirloom tomato, radish, fines herbes, and Dijon vinaigrette. 14
- Blue Belle^{GF} - Frisée, crisp lardons, Saint Agur, gold beet, dried fig, hazelnut, bacon-shallot vinaigrette. 16
- Market^{GF} - Romaine, roasted garlic croutons, anchovies, creamy lemon-chive dressing, and Comté. 14

MAINS

- 8 oz Filet Mignon*^{GF} - Served with cognac peppercorn sauce, whipped potatoes, and honey carrots. 55
- Ribeye Steak Frites*^{GF} - Juicy ribeye, with crispy fries and Café de Paris sauce. 45
- Sea Scallops* - Seared; with sweet pea purée, spring peas, potato tournés, and red pepper velouté. 38
- Raviole du Dauphiné - Handmade pasta filled with crème fraîche, Comté, and Emmental, finished in beurre monté and chive oil, with tender leeks and shave black summer truffle. 27
- Chicken Vol-au-Vent - Chicken breast, mushrooms, peas and white wine velouté in puff pastry. 25
- Roasted Lamb Chops* - Dijon, brioche, and parsley-crusted; with sweet pea purée, carrot tournés, and redcurrant jus. 40
- Ratatouille Byaldi^{GF} - Roasted eggplant, zucchini, bell pepper, and tomato layered over crispy chickpea panisse, with basil pistou, micro basil, and Niçoise olive tapenade. 22

*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.



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

View our full Wine List Menu, featuring additional by-the-bottle and premium selections.

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



COCKTAILS

- Lillet Spritz 15**
Your choice of Lillet (blanc, rosé, or rouge), perrier, and orange slice.
- French 75 15**
Citadelle Gin, Château Gaudrelle Crémant de Loire Brut, lemon
- L’Ambrosia 15**
Ciroc Vodka, St. Germain, Dolin Blanc Vermouth, lemon, tarragon
- La Lumière 15**
Esmé Gin, Cointreau, Jardin Bleu tea, egg white, vanilla, lemon
- Mauresque 12**
Ricard Pastis de Marseille, lemon, orgeat, tarragon
- Martinique 15**
Rhum Clément Agricole Blanc Rum, Crème de Cassis, Cointreau, fresh lime
- Melrose Martini 15**
Grey Goose Vodka, Dolin Dry Vermouth, St. Agur blue cheese stuffed Green Picholine Olives
- Suze Boulevard 15**
Armorik Single Malt Whisky, Suze Gentian Liqueur, Dolin Rouge Vermouth, orange twist
- Riviera 15**
Rhum Clément Select Rum, Hennessy VS Cognac, apricot, lemon, fresh mint, orange twist
- Golden Hour 15**
Brenne French Single Malt Whisky, Grand Marnier, Giffard Café du Honduras, lemon, honey

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.

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

Seed Teas

- Jardin Bleu 4**
Black tea infused with rhubarb and wild strawberry.
- Mint Green 4**
Gunpowder green tea infused with mint.