

# BRASSERIE

# Melrose

DINNER SPRING/SUMMER

## SEAFOOD RAW BAR

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

*Sauces<sup>GF</sup>: 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  
Shrimps 'Scargot' - Wild Mexican shrimps in butter and herbs, topped with broiled Gruyère cheese, served with toasted brioche. 14  
Warm Olives<sup>GF</sup> - Olives de Nice, Lucques du Languedoc, Green Picholine, and Niçoises marinated in Provençal herbs. 8  
Yellowfin Tuna Socca\*<sup>GF</sup> - Crisp chickpea flatbread topped with tuna carpaccio, lemon-cayenne crème, chives, capers, and tomato. 15  
Spicy Brie Crêpes - Espelette pepper, raspberry preserves, triple crème brie, and red wine tuile. 12  
French Cheese Sampler\* - Rotating selection of three artisanal cheeses served with sliced baguette & fresh grapes. 13  
Steak Tartare\* - Hand-chopped raw filet mignon, seasoned with egg yolk, capers, cornichons, shallots, parsley, chives, and mustard, and served with sliced baguette. 15

## SOUPS

French Onion 12 | Vichyssoise<sup>GF</sup> - Potato leek; served chilled. 12

## SALADS

- Garden<sup>GF</sup> - Mixed greens, potato pavé, golden beet, goat cheese, and shallot herb vinaigrette. 14  
Bistro<sup>GF</sup> - Frisée, bacon, Saint Agur blue cheese, French vinaigrette, tomato, radish, and dried figs. 16  
Market<sup>GF</sup> - Romaine, brioche croutons, creamy lemon tarragon dressing, and Comté cheese. 14

## MAINS

- 8 oz Filet Mignon\*<sup>GF</sup> - Served with cognac peppercorn sauce, whipped potatoes, and honey carrots. 45  
Ribeye Steak Frites\*<sup>GF</sup> - Juicy ribeye, with crispy fries and classic béarnaise sauce. 40  
Seared Sea Scallops\* - Served with sweet pea purée, corn, poblano peppers, and red pepper velouté. 35  
King Crab Crêpes - Served with Espelette pepper, lemon beurre blanc, fried shallots, and peas. 35  
Chicken Ballotine - Chicken breast stuffed with prosciutto and sage, served with wild mushroom Chasseur sauce, and potato pavé. 25  
Lamb Chops Persillade\* - Lamb in a brioche and Dijon garlic-herb crust, served with Petit Pois à la Française (peas cooked with bacon and onion), herb jus, and whipped potatoes. 40  
Ratatouille Byaldi - A Provençal medley of eggplant, zucchini, bell peppers, and tomato, served with goat cheese-stuffed zucchini blossoms, toasted brioche and Béarnaise sauce. 20

\*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 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

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), club soda, and orange slice.

### French 75 15

Citadelle Gin, Château Gaudrelle Crémant de Loire Brut, lemon

### French Martini 15

Grey Goose Le Citron Vodka, Chambord, pineapple

### Golden Hour 15

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

### Mauresque 12

Ricard Pastis de Marseille, lemon, orgeat, tarragon

### Martini au Bleu 15

Grey Goose Vodka, Dolin Dry Vermouth, St. Agur blue cheese stuffed Green Picholine Olives

### Suze Boulevard 15

Brenne French Single Malt Whisky, Suze Gentian Liqueur, Dolin Vermouth Rouge, orange twist

### French Riviera 15

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

Make a Highball - your choice of soda and house spirit, served over ice. 13

## SPIRITS

Citadelle Gin

Grey Goose Vodka

Brenne French Whisky

Hennessy VS Cognac

Rhum Clément Select Rum

## 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.

### *Bottled & Canned*

Coca Cola (Regular or Diet) 4

Rième Sparkling Limonade 4

Perrier Sparkling Mineral Water 4

Evian Natural Spring Water 4

Fever-Tree Tonic Water 4

Schweppes Club Soda 3

### *Teas*

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.