

BRASSERIE

Monroe

DINNER FALL/WINTER

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 20
<i>Sauces^{GF}: Cocktail, Drawn Butter, Garlic Aioli, Mignonette, Tabasco, Persillade, & Lemon. Caviar/Roe served with Blinis, Chives, & Crème Fraîche.</i>	

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^{GF} - Olives de Nice, Lucques du Languedoc, Green Picholine, and Niçoises marinated in Provençal herbs. 8
- Yellowfin Tuna Socca*^{GF} - 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
- Cheese Fondue - Melted Gruyère, Comté & white wine, served with cubed baguette, jambon de paris and cornichons. 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 | Wild Mushroom Bisque^{GF} 12 | Lobster Bisque^{GF} 15

SALADS

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

MAINS

- 8 oz Filet Mignon*^{GF} - Served with cognac peppercorn sauce, whipped potatoes, and honey carrots. 45
- Ribeye Steak Frites*^{GF} - Juicy ribeye, with crispy fries and classic béarnaise sauce. 40
- Orange Duck Breast*^{GF} - Served with potato pavé, roasted fennel, redcurrant jus, and crispy shallots. 30
- Vegetable Cottage Pie - Roasted parsnips, carrots, and leeks in a savory wild mushroom Chasseur sauce, topped with broiled whipped potatoes. 20
- Pappardelle with Provençal Lamb Ragu - Topped with Comté cheese & fines herbes. 25
- Beef Bourguignon - Tender slow-braised short ribs simmered in a rich red wine sauce, with root vegetables, savory mushrooms, and fresh herbs, served with crusty baguette. 25
- Wild-Caught Pacific Halibut* - Pan-seared and served with potato pavé, oyster brie velouté, fines herbs, and sautéed wild mushrooms. 35
- Chicken Vol-au-Vent - Chicken breast, celery, carrot, leek, and white wine velouté in puff pastry. 25

*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% (75Oml) 15
- Fischer Amber | European Dark Lager | Alsace | 6.5% (75Oml) 25

Bottled Hard Cider

- Galipette Brut | Brittany | 4.5% (11.2oz) 10
- Domaine Dupont Cidre Bouché | Normandy | 5.5% (75Oml) 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.