

BRASSERIE

Melrose

LUNCH 11 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 20
<i>Sauces^{GF}: Cocktail, Drawn Butter, Garlic Aioli, Mignonette, Tabasco, Persillade, & Lemon. Caviar/Roe served with Blinis, Chives, & Crème Fraîche.</i>	

French Onion Soup 12

SALADS

- Garden^{GF} - Mixed greens, potato pavé, golden beet, goat cheese, and shallot herb vinaigrette. 14
- Filet Mignon*^{GF} - Sliced steak, frisée, bacon, Saint Agur blue cheese, French vinaigrette, tomato, radish, and dried figs. 22
- Tuna Niçoise*^{GF} - Confit yellowfin tuna, boiled egg, romaine, tomato, radish, green 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. 18

SANDWICHES

Served with a side garden salad^{GF} or French fries^{GF}.

- Jambon-Beurre - Baguette, jambon de Paris, and salted European butter. 14
- Cheeseburger au Poivre* - 6 oz beef patty topped with triple crème brie, fresh tomato, and frisée on a toasted brioche bun. 20
- Chicken Salad Croissant - Shredded chicken, mayo, celery, cornichons, and tarragon in a buttery croissant. 18
- Pan Bagnat - Confit yellowfin tuna, boiled egg, tomato, radish, green bell pepper, Niçoise olives, basil, and olive oil on sourdough boule. 16
- Croque Monsieur - Ham, Gruyère, and Mornay sauce on sourdough, with fresh chives. 16

MAINS

- Moules Frites*^{GF} - Steamed mussels in a white wine broth, served with crispy fries, and garlic aioli. 20
- Ribeye Steak Frites*^{GF} - Juicy ribeye, with crispy fries and classic béarnaise sauce. 40
- Chicken Paillard^{GF} - Pan-seared chicken breast, with fresh persillade sauce (garlic/herb), served with a garden salad. 20
- Half Rack of Lamb*^{GF} - Mesquite-rubbed lamb, served with herb jus and a side garden salad. 35
- Ratatouille au Gruyère - Eggplant, zucchini, bell pepper, and tomato with Mornay sauce, served with toasted baguette and garden salad. 17 ... 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), served with a garden salad. 13

*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

- Kir Royale 11
Château Gaudrelle Crémant de Loire Brut, Massenez Crème de Cassis
- 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
- French Martini 15
Grey Goose Le Citron Vodka, Chambord, pineapple
- Golden Hour 15
Citadelle Gin, Lillet Blanc, Earl Grey tea, egg white, vanilla
- Mauresque 12
Ricard Pastis de Marseille, lemon, orgeat, tarragon
- 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
Riême Sparkling Limonade and grenadine, served over ice.
- Diablo Menthe 6
Riême Sparkling Limonade and Mint syrup, served over ice.

Bottled & Canned

- Coca Cola (Regular or Diet) 4
- Riême 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.