

BRUNCH MENU

THE BRASSERIE
BAR & BISTRO

SUNDAYS

10 AM - 4 PM

SHARABLES

ARANCINI 9.5

Fried risotto & pepper jack cheese balls, served with roasted red pepper sauce

BREAKFAST PIZZA 11

Scrambled eggs, ham, cheese & hot sauce

BRASSERIE GREENS

SMALL 9 // LARGE 12.5

Fresh escarole sautéed in butter with garlic, hot peppers, lardons, parmesan & white wine

CRAB CAKES 10.5

Made in-house & served with remoulade sauce

PERFECT POUTINE

TRADITIONAL 10

House-cut fries topped with gravy & NY cheddar cheese curds

BREAKFAST 11.5

Homefries, NY cheddar cheese curds, hollandaise & a fried egg

CAJUN 12.5

House-cut fries, NY cheddar cheese curds, gravy, andouille sausage, sautéed peppers & onions topped with scallions

À LA CARTE

APPLE SMOKED BACON 3.5

COUNTRY HAM 3.5

ANDOUILLE SAUSAGE 3.5

ONE EGG, YOUR WAY 2.5

TWO EGGS, YOUR WAY 3.5

HOMEFRIES 3.5

FRESH FRUIT 3.5

SAUTÉED SPINACH 3.5

FRESH CUT FRIES 3.5

WHITE TOAST 2.5

ENGLISH MUFFIN 3.5

PIECE OF FRENCH TOAST 3.5

SOUP DU JOUR 4

FRENCH ONION SOUP 6

HOLLANDAISE

Served with homefries & fruit

CRAB CAKE BENEDICT 14

Poached eggs, crab & hollandaise on an English muffin

EGGS BENEDICT 10

Poached eggs, ham & hollandaise on an English muffin

EGGS FLORENTINE 10

Poached eggs, spinach & hollandaise on an English muffin

EGGS-TASTIC!

BREAKFAST YOUR WAY 7

2 eggs your way with bacon, homefries & fruit

FARMERS BREAKFAST 13

3 eggs your way with ham, bacon, homefries, fruit & an English muffin

FRITTATA 11

Scrambled eggs with onions, peppers, ham, bacon, homefries, mushrooms & cheddar cheese, served with an English muffin

SOUTHWEST FRITTATA 13

Scrambled eggs with blackened chicken, nacho cheese, roasted corn, peppers, onions, homefries & jalapeños, served with an English muffin

STEAK & EGGS 16

2 eggs your way, 8 oz. steak, served with homefries & fruit

OMELETTES

Served with homefries & fruit

DENVER 10

Ham, peppers, mushrooms, onions & Swiss cheese

CAJUN 10

Andouille sausage, peppers, onions & cheddar cheese

GREEK 9

Spinach, tomato & feta cheese

GREENS

BRASSERIE SALAD 8.5

Heritage greens, candied walnuts, feta & strawberries with strawberry balsamic vinaigrette

RED, WHITE, BLACK & BLUE SALAD 14

Heritage greens, sliced steak, crumbled bleu cheese, cherry tomatos, red onion & balsamic vinaigrette

SALMON SALAD 13

Heritage greens, toasted almonds, feta, roasted red peppers, artichoke hearts with dijon vinaigrette

BRAZ FAVES

BREAKFAST BURGER 13 // ADD BUN 1
Burger topped with bacon, cheddar cheese & a fried egg, served on a cedar plank with homefries & fruit

BRUNCH DUMPSTER PLATE 13
Two pieces of french toast, served with three scrambled eggs, ham, bacon, onions, peppers & NY cheddar cheese curds, topped with hollandaise

SALTY CAPTAIN FRENCH TOAST 14
Two pieces of french toast stuffed with a Captain Morgan caramel sauce & cream cheese topped with salted caramel, served with homefries & fruit

FRENCH TOAST STACK 10
Three pieces of french toast, served with two eggs, bacon & homefries

MONTE CRISTO 10
French toast grilled with ham & Swiss cheese, served with homefries & fruit

CROQUE MADAME 10
Grilled ham & Swiss cheese on sourdough bread topped with a fried egg & hollandaise

QUICHE DU JOUR 10
Served with a house salad

RIGGIES 13
ADD GRILLED CHICKEN 4 // SHRIMP 6
Rigatoni pasta in a vodka cream sauce with cherry pepper relish, banana peppers & Parmesan cheese

MIMOSAS

YOUR CHOICE OF ORANGE, CRANBERRY, PINEAPPLE OR GRAPEFRUIT JUICE, WITH CHAMPAGNE
GLASS 6 // CARAFE 13

WINE

WHITE
Beringer Moscato [ITALY 6.5 // 24
Balanced with floral sweetness & a crisp clean finish

Chateau Ste Michelle Saint M Reisling [WASHINGTON] 9 // 32
Bright, medium bodied with peach aroma & stony minerality

Dr. Frank Dry Riesling [NEW YORK] 9 // 34
Dry & crisp acidity balanced with green apple notes

Barone Fini Pinot Grigio [ITALY] 9 // 30
Bright acidity with warm minerality & floral notes

Casillero del Diablo Sauvignon Blanc [CHILE] 7.5 // 28
Citric with hints of peach, gooseberry & tropical floral notes

Simi Chardonnay [CALIFORNIA] 9 // 34
Hints of buttery cream, toasty oak & citrus aromatics

SPARKLING
Kenwood Yulupa Brut Champagne [CALIFORNIA] 6 // 22
Light and refreshing with pear & peach aromas

Cupcake Prosecco [ITALY] 6 // 22
Fruity notes of peach & nectarine with a gratifying finish

BURGERS & A WRAP

BLACK BEAN BURGER 10.5
Black bean burger topped with lettuce, tomato & roasted red pepper sauce, served with house-cut fries

BRASSERIE BURGER 11.5
Burger topped with lettuce, tomato & horsey sauce, served with house-cut fries

TURKEY SPINACH WRAP 10.5
Turkey, bacon, spinach, tomato & basil parm aioli in a roasted red pepper wrap

KIDS BRUNCH 6 EACH

FRENCH TOAST & FRESH FRUIT
SCRAMBLED EGGS, BACON & TOAST
PASTA WITH BUTTER OR RED SAUCE
CHICKEN TENDERS & FRIES
HOUSE SALAD

THE BRASSERIE BLOODY MARY BAR

YOUR CHOICE OF LIQUOR, TOMATO JUICE OR MIXER & A SKEWER MADE WITH GARNISHES FROM OUR "BUILD YOUR OWN" BAR 10

CHOOSE FROM:
Vodkas: Titos, Horseradish-infused Titos, Jalapeño-infused Titos, Jameson, Mezcal
Juices: mild mix, spicy mix, Clamato juice, tomato juice
Seasonings for rim: salt, lemon pepper, celery salt, Old Bay

BEER

CANNED BEER (16oz)
Jacks Abby House Lager
Blue Moon Belgian Wheat
Founders All Day Session IPA
LIC Coded Tiles Pale Ale
Bells Two Hearted IPA
Ithaca Flower Power IPA
Artisanal Daily Double IPA
1911 Cider *gf*
Glutenburg Blonde *gf*
Pabst Blue Ribbon Lager

BOTTLED BEER
Labatt Blue
Labatt Blue Light
Labatt Blue NA
Budweiser
Bud Light
Bud Light Lime
Michelob Ultra
Coors Light
Corona
Angry Orchard Cider

RED
Kenwood Yulupa Pinot Noir [CALIFORNIA] 8 // 30
Raspberry & plum aromas combined with spicy notes

Ruta 22 Malbec [ARGENTINA] 8 // 30
Juicy with an inviting taste of blackberry & plum

Estancia Cabernet Sauvignon [CALIFORNIA] 9 // 34
Mocha aroma with dark cherry & chocolate flavors

Josh Legacy Red Blend [CALIFORNIA] 8 // 30
Merlot, Zinfandel, Cabernet & Petit Sirah

Stave & Steel Bourbon Barrel Aged Cabernet Sauvignon [CALIFORNIA] 9 // 34
Full bodied, dark cherry & plum with vanilla & caramel notes

ROSE
D'Orsay Rose [FRANCE] 9 // 32
Beautiful blush with lively notes of raspberry & strawberry

HOUSE
Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel

Using a credit card incurs a service charge of 3.75% added to your bill. This charge will be removed if you pay cash.