



# BRUNCH MENU

**THE BRASSERIE**  
BAR & BISTRO

SUNDAYS

10 AM - 3 PM

## SHAREABLES

### ARANCINI 10

Fried risotto & cheese blend rolled into balls served with roasted red pepper sauce

### BREAKFAST PIZZA 11

Scrambled eggs, ham, cheese & hot sauce

### BRASSERIE GREENS 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

### BANANAS FOSTER BELGIAN WAFFLE 8

Sweet Belgian waffle topped with house-made bananas foster sauce & topped with whipped cream

### FRENCH TOAST BOARD 18

Six slices of French toast served with Nutella, chocolate syrup, peanut butter, maple syrup, butter & bananas foster sauce served with fresh fruit

## PERFECT POUTINE

### TRADITIONAL 12.5

House-cut fries topped with gravy & NY cheddar cheese curds Add bacon +2

### BREAKFAST 12.5

Homefries, NY cheddar cheese curds, hollandaise & a fried egg Add bacon +2

## À LA CARTE

APPLE SMOKED BACON 3.5

COUNTRY HAM 3.5

ONE EGG, YOUR WAY 2.5

TWO EGGS, YOUR WAY 3.5

FRESH CUT FRIES 3.5

HASH BROWN PATTY 3.5

HOMEFRIES 3.5

FRESH FRUIT 3.5

SAUTÉED SPINACH 3.5

CINNAMON ROLL 5

CROISSANT 3.5

ENGLISH MUFFIN 3.5

PIECE OF FRENCH TOAST 3.5

WHITE TOAST 2.5

## HOLLANDAISE

### STEAKHOUSE EGGS BENEDICT 15

Sliced NY strip over hash brown patties, topped with poached eggs & Béarnaise sauce served with fresh fruit

### CRAB CAKE BENEDICT 14

Poached eggs, crab cake & Hollandaise on an English muffin served with homefries & fruit

### EGGS BENEDICT 10

Poached eggs, ham & Hollandaise on an English muffin served with homefries & fruit

## EGGS-TASTIC!

### BREAKFAST YOUR WAY 8

Two eggs your way with bacon, homefries & fruit

### FRITTATA 12

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

### STEAK & EGGS 16

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

## OMELETTES

Served with homefries & fruit

### DENVER 10

Ham, peppers, onions & cheddar cheese

### GREEK 10

Fresh spinach, tomato & feta cheese

### PHILLY CHEESE 13

Shaved steak, mushrooms, onions, peppers & American cheese

## GREENS

### BRASSERIE SALAD 8.5

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

### HOUSE SALAD 7.5

Heritage greens, cucumbers, onions & tomatoes

## KIDS BRUNCH 6 EACH

FRENCH TOAST & FRESH FRUIT

SCRAMBLED EGGS, BACON & TOAST

PASTA WITH BUTTER OR RED SAUCE

CHICKEN TENDERS & FRIES

# BRAZ BRUNCH FAVES

**BLACK BEAN BURGER 12.5**  
Black bean burger topped with lettuce, tomato & roasted red pepper sauce served with house-cut fries

**BRASSERIE BURGER 12.5**  
Burger topped with lettuce, tomato & horsey sauce served with house-cut fries

**BREAKFAST BURGER 14 // ADD BUN +1**  
Burger topped with bacon, cheddar cheese & a fried egg served on a cedar plank with homefries & fruit

**BREAKFAST SANDWICH 12**  
Candied bacon, breakfast sausage, cheddar & a fried egg on a croissant served with a hash brown patty & fresh fruit

**BREAKFAST RIGGIES 16**  
Rigatoni pasta with bacon, breakfast sausage, topped with a sunnyside-up egg served with half a croissant

**BRUNCH DUMPSTER PLATE 14**  
Two pieces of french toast served with three scrambled eggs, ham, bacon, onions, peppers & NY cheddar cheese curds topped with hollandaise

**CROISSANT CASSEROLE 12**  
Bacon, ham, peppers, onions, cheddar & croissants in an egg bake served with homefries

**FRENCH TOAST STACK 13**  
Three pieces of french toast served with two eggs, bacon, homefries & fresh fruit

**STUFFED FRENCH TOAST DU JOUR 14**  
Served with homefries & fresh fruit

## THE BRASSERIE BLOODY MARY BAR

**YOUR CHOICE OF LIQUOR, TOMATO JUICE OR MIXER & YOUR CHOICE OF PRE-MADE ANTIPASTO OR UNDER THE SEA SKEWER 10**

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

## MIMOSAS

**YOUR CHOICE OF ORANGE, CRANBERRY, PINEAPPLE OR GRAPEFRUIT JUICE, WITH CHAMPAGNE**

**GLASS 6 // CARAFE 13**

## FALL SPECIALS

**APEROL SPRITZ**  
Aperol, cupcake prosecco & club soda, garnished with orange 7.5

**CINNAMON ROLL COFFEE**  
Rumchata, Kahlua and hot coffee topped with whipped cream & a cinnamon stick 8

## WINE

**WHITE**  
**Chateau Ste Michelle Saint M Reisling [WASHINGTON] 8 // 30**  
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] 8 // 30**  
Bright acidity with warm minerality & floral notes

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

**Villa Pozzi Moscato [ITALY] 7 // 26**  
Fresh aromas of white and tropical fruits with a clean finish

**Brancott Sauvignon Blanc [NEW ZEALAND] 8 // 30**  
Sweet ripe fruit characters with a delightful mix of citrus, floral, pear, tropical fruit, and crisp nettle highlights

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

**Cupcake Prosecco [ITALY] 8 // 30**  
Fruity notes of peach & nectarine with a gratifying finish

**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

**Robert Mondavi Rum Barrel Aged Merlot [CALIFORNIA] 9 // 34**  
Rich aromas of molasses, maple and black plum with balanced flavors of plum, blackberries, toasted coconut and vanilla

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

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

## BEER

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

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

The Brasserie Wi-Fi: BrasserieGuest // brazCNY2015

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