

BRUNCH MENU

SUNDAYS

3 THE BRASSERIE
BAR & BISTRO

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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