

apéro

Brasserie 23

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APEROL SPRITZ

Aperol, Mionetto Prosecco, Fever Tree Soda Water

10

- Savory Crispy Pinwheels** ^v 13
Pastry Seasoned with Rosemary and Gruyère Cheese
- Charcuterie Board** 16
Chefs Selection of 3 Cured Sliced Meats.
Served with Coarse Grain Mustard and Cornichons
- Lamb Meatballs** * 18
Traditional Merguez Lamb Sausage, Baked in a
Spiced Tomato Sauce and Served with Crusty Epi Bread
- Jambon Croquet.** 12
Local Ham & Gruyère Cheese. Accompanied by a
Béchamel Sauce to Dip
- Petit Croque Monsieur** 16
Local Fischer Farms Ham, Flavorful Béchamel,
Gruyère Cheese, Fried Crisp
- Truffle Deviled Eggs** * 18
Classic Deviled Eggs with Truffle
- Brasserie Burgettes** 13
Char-Grilled Petite Burgers with
Caramelized Onions and Roquefort Cheese
- Moules Mariniere** 19
PEI Mussels, White Wine-Garlic Butter,
Crusty French Bread
- Olive Medley** ^v 9
Served with Sliced Bread and Extra Virgin Olive Oil

^v = vegetarian GF = gluten-free
we underlined our favorites!



* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.