

brunch

Brasserie 13

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LÉGER

Croissant [✓]	12
Traditionally Prepared Individual Croissant	
Onion Soup Gratinée	11
Traditionally Prepared with Gruyère Cheese and Crostini	
Truffle Deviled Eggs *	18
Classic Deviled Eggs with Truffle	

CAFÉ

ADDITIONAL SHOT OF ESPRESSO +2

Cappuccino	6
Illy Espresso with Steamed Whole Milk and Foam	
Café Illy	4
Cup of Freshly Brewed Illy Coffee	
Rose Latté	6
Rose Water Infused Illy Espresso with Steamed Whole Milk	
Lavander Latté	7
Lavender and Honey Infused Illy Espresso with Steamed Whole Milk	
Café Espresso	5
Shot of Illy Espresso	
Americano	5
Illy Espresso with Hot Water	
Latté	7
Illy Espresso with Steamed Whole Milk	
Chocolate-Chambord Latté	7
A Marriage of Dutch Cocoa and Chambord with Illy Espresso and Steamed Whole Milk	

ENTRÉES

L'Essentiel *	14
Toulouse Style Sausage or Fischer Farms Bacon, Two Eggs to your liking, Lyonnaise Potatoes, Sautéed Onions, Toast	
Croque Madame * ^{GF} or Croque Monsieur *	20
Local Ham and Gruyère Cheese with a Flavorful Béchamel Sauce and Fried Egg. Or have a Croque Monsieur by adding extra Ham and Bread. Both served with a Petite Frisée Salade	
Quiche Lorraine *	21
Crisp Fischer Farms Bacon, Caramelized Onions, Gruyère Cheese in a Flaky Pastry, served with a Petite Salade	

L'ENTRECÔTE DE PARIS *

Bistro Steak, Sauce Entrecôte, Crisp Frites

45

Our version of a classic steak frites with our take on the decadent Café de Paris sauce. Popularized by the restaurant in 1930s Geneva that bears the same name.

Brasserie Omelette * ^{GF+V}	17
Asparagus, Baby Kale, Tarragon and Whipped Feta Cheese served with a Petite Frisée Salade. Add House Smoked Salmon to your Omelette +4	
Short Rib Benedict *	21
Wine Braised Short Ribs, Savory Waffle, Poached Eggs, Hollandaise Sauce, Lyonnaise Potatoes, Sautéed Onions	
Raclette Burger *	22
Caramelized Onions, Local Bacon, Raclette Cheese, Crisp Frites, Pickles	
Dill Beurre Blanc Salmon * ^{GF}	31
Pan Seared with a Dill Beurre Blanc, accompanied by our Ratatouille and Potato Purée	
Tortilla de Patatas * ^V	19
A Traditional Spanish Omelet, accompanied by a Petite Frisée Salade	
Le Colonial *	25
Rice Noodles served with Savory Broth, Pork Confit, Poached Egg, Thai Basil, Cilantro	

SUCRÉ

Cannoli Stuffed French Toast ^V	15
Honey and Chocolate Chip Ricotta Filled, Toasted Pistachios, Southern Indiana Maple Syrup, Whipped Cream	
The Grand Bébé ^V	15
A Classic Dutch Baby Pancake accompanied by a Mixed Berry Compote	
Sweet Crêpes ^V	15
Warmed with Pan Roasted Pears, Walnuts, Dried Fruits, Honey	

SALADES

ADD CHICKEN TO ANY SALAD +6

Caesar Salade *	12
Baby Romaine, Creamy Caesar Dressing, Fresh Grated Parmesan, Poached Egg, Crostini Dust	
La Salade Verte ^V	17
Crisp Haricot Verts, Asparagus, Yellow Tomatoes, Artichokes, Niçoise Olives in a vegetable nest with Tarragon Dressing	
Seared Ahi Niçoise Salade * ^{GF}	21
Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp Asparagus, Egg, Frisée Salade, Dijon Vinaigrette	
Moroccan Spiced Lentil Salade ^V	13
Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved Red Onion, Tomato, Feta Cheese, Crisp Focaccia	

^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.

SPRITZ

Bitter Orange 12
Grand Marnier, Aperol, Prosecco
Paloma 13
Patron Silver, Agave, Grapefruit Juice
Hugo 12
St-Germaine Elderflower, Prosecco, Mint, Fever Tree Soda
Gin + Elderflower 12
Aviation Gin, St-Germaine Elderflower
Aperol Spritz 10
Aperol, Mionetto Prosecco, Fever Tree Soda Water

MOCKTAILS

Le Jardin Spritz 6
Agave Nectar, Fever Tree Ginger Ale, Sweet Basil, Red Pepper, Fresh Lemon Juice
Le Matin 13
Lyre's Coffee Originale, Lyre's Spiced Cane Spirit, Espresso, Salted Caramel Syrup

SIGNATURE

Normandy Jack Rose 13
Busnel Fine Calvados, Grenadine, Fresh Lime Juice
Plane to Paris 14
Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice
Bloody Mary 13
Tito's Vodka, Filthy Foods Bloody Mary Mix, Peppers
French Frankenstein 13
Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice

Chocolate Rum

Old Fashioned 13
Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters

French 75 13
Aviation Gin, Freshly Squeezed Lemon Juice, Mionetto Prosecco

Pêche Bellini 11
Giffard Pêche de Vigne, Mionetto Prosecco

Citrus + Hibiscus 14
Gentian Amaro, Edible Hibiscus Flower, Fresh Lemon Juice

The Brasserie Sour 14
Knob Creek 9-year Bourbon, Lemon Juice, Red Wine

Fifth Republic 14
Van Gogh Açai Blueberry Vodka, Pernod Ricard Absinthe, Rasp. Liqueur, Fever Tree Ginger Beer, Fresh Lemon Juice

Baisse de Fleur 14
Ketel One Citroen, St-Germaine Elderflower, Fresh Lemon Juice, Simple Syrup

SPARKLING

Grand Mimosa 13
Grand Marnier, Freshly Squeezed Orange Juice, Mionetto Prosecco

Mimosa 14
Mionetto Prosecco, Freshly Squeezed Orange Juice

BUBBLES

	2oz	6oz	bottle
Mionetto Prosecco (IT)	5	12	45
Langlois-Chateau Crémant (FR)	6	16	60
Gruet Sauvage Rosé (US)	6	15	56
Nicolas Feuillatte Brut Rosé (FR)			110
Veuve Clicquot Brut "Yellow Label" (FR)			120

WHITE WINE AND ROSÉ

	2oz	6oz	bottle
Biscaye Baie Sauvignon Blanc (FR)	5	12	44
Bernier Chardonnay (FR)	5	11	40
Maso Canali Pinot Grigio (IT)	5	11	40
Dr. Loosen Blue Slate Riesling (DEU)	6	14	52
Charles Krug Chardonnay (US)	7	16	60
Duckhorn Sauvignon Blanc (US)	6	14	52
Sabine Rosé (FR)	5	10	36
Today's Discovery White Wine	5	10	36

CELLAR SELECTION

Simonnet-Febvre Sauvignon Saint-Bris (FR)	36
Cave de Lugny Chardonnay "Les Charmes" (FR)	46
Louis Latour Pouilly-Fuissé (FR)	92
Simonnet-Febvre Chablis (FR)	60
Santa Margherita Pinot Grigio (IT)	50
Honig Sauvignon Blanc (US)	48
Duckhorn Sauvignon Blanc (US)	52
Rombauer Chardonnay (US)	84
Sonoma Cutrer Chardonnay "Russian River Ranches" (US)	56
Cakebread Cellars Chardonnay (US)	110
Jordan Chardonnay (US)	95
Hess Collection Chardonnay (US)	67
Miraval Rosé Méditerranée "Studio" (FR)	60
Hampton Water Rosé (FR)	55

RED WINE

	2oz	6oz	bottle
Bichot Bourgogne Pinot Noir (FR)	7	17	64
Ch du Caillau Malbec (FR)	5	13	48
Ch La Freynelle Cabernet Sauvignon (FR)	5	14	52
Ch Saint-André Corbin St. Émilion (FR)	8	20	76
Vidal-Fleury Côtes du Rhône (FR)	5	12	44
Batasiolo Barbera d'Alba (IT)	5	12	44
Ruffino Chianti Classico Reserva (IT)	7	17	64
Decoy by Duckhorn Pinot Noir (US)	5	14	52
ROCO Pinot Noir (US)	7	17	64
DAOU Cabernet Sauvignon (US)	6	16	60
Quilt Cabernet Sauvignon (US)	8	20	76
Today's Discovery Red Wine	5	10	36

CELLAR SELECTION

Domaine Faiveley Gevrey-Chambertin (FR)	144
Louis Jadot Pommard (FR)	132
Domaine Faiveley Nuits-St.-Georges (FR)	135
Maison Roche de Bellene Pinot Noir "Vieilles Vignes" (FR)	78
Ch de Poncié, Fleurie "Le Pré Roi" (FR)	52
Jean-Luc Colombo Côtes du Rhône "Les Abeilles" (FR)	52
Ch Lassègue, St.-Émilion "Les Cadrans de Lassègue" (FR)	80
King Estate Pinot Noir (US)	58
Flowers Pinot Noir (US)	95
Goldeneye by Duckhorn Pinot Noir (US)	110
Belle Glos Pinot Noir "Clark & Telephone" (US)	60
Rodney Strong Merlot (US)	50
Justin Cabernet Sauvignon (US)	58
Honig Cabernet Sauvignon (US)	90
Silver Oak Cabernet Sauvignon (US)	177
Jordan Cabernet Sauvignon (US)	140
Caymus Vineyards Cabernet Sauvignon (US)	180
Stag's Leap Wine Cellars Red Blend "Hands of Time" (US)	58
The Prisoner (US)	126
Michael David Zinfandel "Earthquake" (US)	57