

lunch

Brasserie 23

lunch

HORS-D'OEUVRE

- Truffle Deviled Eggs** 18
Classic Deviled Eggs with Truffle
- Chorizo and Shrimp** ^{GF} 22
Sautéed with Olive Oil, Chilies, Garlic.
Served with Potato Purée
- Cheese Board** ^V 16
A Selection of Three Cheeses, Dried Fruits,
Candied Walnuts, Crusty French Bread
- Herb and Chile Whipped Feta** ^V 19
Olive Oil, Mint, Pine Nuts, Pistachios, Chile Flakes,
Fresh Herbs, Crusty French Bread
- Charcuterie Board** * 16
Chefs Selection of 3 Cured Sliced Meats.
Served with Coarse Grain Mustard and Cornichons
- Moules Marinière** 19
PEI Mussels, White Wine-Garlic Butter, Crusty French Bread

SOUPES & SALADES

ADD CHICKEN TO ANY SALAD +6

- Onion Soup Gratinée** 11
Traditionally Prepared with Gruyère Cheese and Crostini
- Frisée Salade** ^V 17
Frisée Lettuce, Red Onion, Daikon Radish, Hard-Boiled Eggs,
Heirloom + Red Roma Tomatoes and Choice of Dressing
- La Salade Verte** ^V 17
Crisp Haricot Verts, Asparagus, Yellow Tomatoes,
Artichokes, Niçoise Olives in a vegetable nest
with Tarragon Dressing
- Caesar Salade** * 12
Baby Romaine, Creamy Caesar Dressing,
Fresh Grated Parmesan, Poached Egg, Crostini Dust
- Moroccan Spiced Lentil Salade** ^V 13
Moroccan Spiced French Green Lentils, Dijon Vinaigrette,
Shaved Red Onion, Tomato, Feta Cheese, Crisp Focaccia
- Seared Ahi Niçoise Salade** * ^{GF} 21
Rare Seared Tuna, Baby Yukon Gold Potatoes,
Crisp Asparagus, Egg, Frisée Salade, Dijon Vinaigrette
- Roasted Beet Salade** ^V 17
Herb Roasted Red and Golden Beets, Vinaigrette Frisée,
Lettuce, Almond Praline, Goat Cheese, and Balsamic Glaze

SIDES

- Asparagus** ^{GF+V} 8
- Haricot Verts** ^V 8
- Ratatouille** ^{GF+V} 6
- Potato Purée** ^{GF+V} 6
- Pommes Frites** ^V 6

ENTRÉES

- Raclette Burger** * 22
Caramelized Onions, Local Bacon, Raclette Cheese,
Crisp Frites, Pickles
- Tarragon Chicken Salade Sandwich** 18
Roasted Pulled Chicken, Dried Apricots,
Tarragon Dressing, Crisp Frites
- Dill Beurre Blanc Salmon** * ^{GF} 31
Pan Seared with a Dill Beurre Blanc;
accompanied by our Ratatouille and Potato Purée
- Leek and Onion Tart** ^V 16
Savory Leek and Onion Flaky Pastry Tart with
Gruyère Cheese and Petite Frisée 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.*

- Chicken and Leek Puff Pastry** 26
Roasted Chicken, Mushroom and Leek Filled
Puff Pastry Baked Crisp. Served with Potato Purée,
Haricot Verts, Demi-Glace
- Bayonne Ham and Gruyère Cheese Tart** 17
Served with a Dijon Vinaigrette Petite Frisée Salade
- Croque Madame** * or **Croque Monsieur** * 20
Local Ham and Gruyère Cheese with a Flavorful
Béchamel Sauce, 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
- 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

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.

drinks

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drinks

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	

SPARKLING

French 75	13	Grand Mimosa	13
Aviation Gin, Freshly Squeezed Lemon Juice, Mionetto Prosecco		Grand Marnier, Freshly Squeezed Orange Juice, Mionetto Prosecco	
Pêche Bellini	11	Mimosa	14
Giffard Pêche de Vigne, Mionetto Prosecco		Mionetto Prosecco, Freshly Squeezed Orange Juice	

SIGNATURE

Normandy Jack Rose	13	Citrus + Hibiscus	14
Busnel Fine Calvados, Grenadine, Fresh Lime Juice		Gentian Amaro, Edible Hibiscus Flower, Fresh Lemon Juice	
Plane to Paris	14	The Brasserie Sour	14
Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice		Knob Creek 9-year Bourbon, Lemon Juice, Red Wine	
Bloody Mary	13	Fifth Republic	14
Tito's Vodka, Filthy Foods Bloody Mary Mix, Peppers		Van Gogh Açai Blueberry Vodka, Pernod Ricard Absinthe, Rasp. Liqueur, Fever Tree Ginger Beer, Fresh Lemon Juice	
French Frankenstein	13	Baisse de Fleur	14
Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice		Ketel One Citroen, St-Germaine Elderflower, Fresh Lemon Juice, Simple Syrup	
Chocolate Rum Old Fashioned	13		
Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters			

MOCKTAILS

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

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
Gave 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