Brunch
MENU



STUFFED FRENCH TOAST
strawberry jam, whipped mascarpone,
macerated berries, orange anglaise VG 15.99

GREEK YOGURT PARFAIT
seasonal fruit, oat crumble, lemon GF 12.99

CRISPY CRAB CAKE BENEDICT
jumbo lump crab, poached egg,
lobster hollandaise, old bay 21.99

AVOCADO TARTINE
poached egg, sourdough croissant,
pea shoots, grated parmesan VG 16.99

ADD JUMBO LUMP CRAB 9.99

HAM & CHEESE GALETTE*
buckwheat crêpe, sunnyside up egg,
parisian ham, comtè cheese, chives 19.99

BLACK TRUFFLE SCRAMBLE
oyster mushroom, gruyère cheese fondue,
sourdough toast 22.99

FRENCH OMELET
parisian ham, green pepper, sautéed onions,
gruyère cheese, crispy potatoes 19.99

ADD AVOCADO 3.99



LA RUE BREAKFAST SANDWICH
breakfast sausage, cheesy eggs, caramelized onion,
spicy mayo, english muffin 17.99

L'AMERICAIN*
two eggs any style, toasted sourdough,
maple bacon, crispy potatoes 18.99

STEAK & EGGS*
two eggs any style, grilled bavette steak,
crispy potatoes, béarnaise 34.99

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Brunch COCKTAILS

ESPRESSO DE LAVENDER
vanilla vodka, lavender, kahlua, espresso 16.99

CAFÉ CLAUDETTE
iced, vodka, kahlua, blueberry, espresso 15.99

BLOODY MARY
vodka, housemade bloody mary mix,
candied bacon lardon & gruyere skewer,
szechuan chili rim 13.99

CHAMPAGNE COCKTAILS

MIMOSA
orange 11.99

BELLINI
peach 11.99

KIR ROYALE
chambord black raspberry liqueur 13.99

SARTI SPRITZ
sarti rosa apertif 14.99

FRESH PRESSED JUICES 7.99

JUS FRUITÉ
watermelon, strawberry, lemon

SANTÉ
pineapple, orange, ginger

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An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

820 W fulton St • # BAR LA RUE • Chicago, IL

RAW

CHILLED OYSTERS *
classic accoutrements **GF**
½ DOZ 24.99 | DOZ 48.99

TUNA TARTARE*
ginger soy, cucumber, avocado, chili oil, rice crackers 21.99

SHRIMP COCKTAIL
horseradish cocktail sauce, dijon mustard aioli *4 pcs* **GF** 19.99

SNACKS

BOUGIE CHICKEN NUGGET*
3g osetra caviar, ranch crème fraîche
12.99 *per piece*

LUMP BLUE CRAB CAKE
pickled jalapeño remoulade, arugula salad, lemon 28.99

PIGS IN A BLANKET
honey mustard, cornichon 15.99

WARM CHEESY GOUGERES
whipped goat cheese, truffle honey **VG** 12.99

FONDUE SERVICE
28.99 *serves 2 guests*
gruyère, raclette, braised bacon, vegetable crudités, warm sourdough croutons

ADD
POACHED SHRIMP 9.99
CRISPY FRITES 8.99

2-COURSE LUNCH MENU $25

available every day until 2pm
ask your server for more details

Frites Style Board

10 chicken nuggets
mountain of fries,
& all the sauces 45.99

served with 2 mini martinis:
classic or espresso

ADD
OSETRA CAVIAR*
15g | 50.99



SOUPS & SALADS

FRENCH ONION SOUP
caramelized onion, gruyère, sourdough crouton 15.99

LOBSTER BISQUE
poached lobster, crème fraîche, chives 16.99

LITTLE GEM CAESAR
garlic parmesan bread crumbs, 24 month parmigiano 16.99

BEET & GOAT CHEESE
arugula, smoked almonds, balsamic **VG GF** 16.99

BLR CHOPPED
romaine, tomato, cucumber, red onion, chickpeas, feta, calabrese salami, house vinaigrette **VG GF** 17.99

ADD
HERB CHICKEN BREAST 7.99
POACHED SHRIMP 9.99
ROASTED SALMON 10.99

SANDWICHES

served with frites or house slaw

LOBSTER ROLL
buttery brioche, old bay aioli, fennel, celery, lemon 34.99

GRILLED CHICKEN CAESAR WRAP
romaine lettuce, brioche croutons 18.99

Royale with Cheese*

double smash burger, sharp american cheese, dijonnaise, caramelized onion, dill pickle 19.99

ADD BACON 6.99

PROVENCE STYLE
served over gruyère cheese fondue 5.99



FRENCH DIP*
shaved prime rib, gruyère, au poivre, horseradish 29.99

SPICY CHICKEN SANDWICH 18.99
house pickle slaw, crispy chicken, chili oil, szechuan pepper, hot honey, herb ranch

$1 from each sold throughout October will be donated to the Lynn Sage Breast Cancer Foundation.

ENTRÉES

PAN SEARED FAROE ISLAND SALMON*
grilled broccolini, cucumber salad, honey miso glaze GF 28.99

ROASTED HALF CHICKEN
frites, salsa verde, aioli, chicken jus 29.99

STEAK FRITES*
bavette steak, au poivre, aioli, frites 39.99

ADD
ROQUEFORT FONDUE CRUST 6.99
BEARNAISE 6.99

CRAB LINGUINE
saffron lobster butter, garlic bread crumbs, calabrian chili 31.99

BUTTERNUT SQUASH GNOCCHI
parmesan fonduta, sage, brown butter, truffle balsamic 26.99

GF: gluten friendly **VG: vegetarian** Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

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WINE

BUBBLES

Cremant, JC Calvet, bordeaux, fra (NV) 15.99

Cava Rosé, Dibon, penedes, esp (NV) 13.99

NA, Lyre, “Classico”, AU 250ml 14.99

PERRIER JOUET
glass | 27.99 • 375ml bottle | 55.99



WHITE

Chardonnay, Cave de Lugny,
“la vieille reserve”, macon, fra (2023) 13.99

Rosé, Mont Gravet, languedoc, fra (2024) 11.99

Sancerre, Sager & Verdier, loire, fra (2024) 25.99

Sauvignon Blanc, Georges Duboeuf, pays d'oc,
fra (2025) 14.99

RED

Bordeaux, Chateau Loudenne, medoc,
fra (2018) 22.99

Cabernet Sauvignon, Charles & Charles,
"bolt", columbia valley, wa (2022) 12.99

Pinot Noir, Le Charmel,
pays d'oc, fra (2023) 14.99

Zinfandel Blend, Palisades, lodi, ca (2025) 13.99

BEER

STELLA ARTOIS 7.99

DESCHUTES FRESH HAZE 7.99

FOUNDERS
centennial ipa 7.99

KRONENBOURG BLANC
french wheat 8.99

TWO BROTHERS DOMAINE DUPAGE
french style country ale 8.99

BUD LIGHT 6.99

CORONA PREMIER 7.99

MILLER HIGH LIFE 5.99

BLAKE’S TRIPLE JAM
cider 7.99

BEST DAY
N/A kolsch 7.99

NÜTRL PINEAPPLE
hard seltzer 8.99

COCKTAILS

BONNE VIVANT
grey goose, aperol, eucalyptus,
blood orange liqueur, lemon 16.99

RASPBERRY BERET
jefferson's very small batch, chamomile, blackberry,
lemon, raspberry, bitters 16.99

MARSEILLES
patron silver, meletti, blueberry, hibiscus,
lemon, brut 16.99

STRAWBERRY SPRITZ
absolut, mint, lillet rose,
lemon, prosecco 16.99

LAVANDE VIOLETTE
sipsmith gin, giffard créme de violette,
lavender, lemon, brut 15.99

FRENCH KISS
amaras mezcal, luxardo del santo,
lime, mango, serrano 16.99



PAMPLEMOUSSE PALOMA
gran centenario, torched rosemary,
grapefruit, lime 15.99

ESPRESSO MARTINI
vanilla vodka, kahlúa, espresso 16.99

BOLD FASHIONED
tincup bourbon,
vanilla bourbon demerara, bitters 16.99

HUGO SPRITZ
st. germain elderflower liqueur, mint, brut 16.99

Zero Proof

FAUX FIZZ
ritual gin alternative, lemon, Q grapefruit 13.99

MANGO MULE-ISH
mango, mint, lime, ginger beer 8.99

SPICY POSEUR
ritual tequila alternative, eucalyptus, lemon, serrano 14.99

FRAISE NÎL
strawberry, mint, lemon, amarena cherries 8.99

SHOTS



LE CARAJILLO
liquor 43, espresso,
white chocolate liqueur 7.99

CITRON ROUGE
absolut, strawberry, mint, lemon 6.99

FLORAL FLUMÉ
creyente mezcal,
hibiscus, lime 6.99