

BAR LA RUE

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 flat iron steak,
crispy potatoes, béarnaise 32.⁹⁹

**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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

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.

BAR LA RUE

raw

CHILLED *Oysters* *

classic accoutrements GF ½ DOZ 24.99 | DOZ 48.99

TUNA TARTARE*

avocado, tomato, shallot, yuzu, lavash crisp 23.99

SHRIMP COCKTAIL

horseradish cocktail sauce, dijon mustard aioli GF 24.99

SHELLFISH TOWER* 59.99

6 oysters, 4 poached shrimp,
crab & avocado salad, classic cocktail sauce,
dijon mustard aioli, mignonette GF

Frite 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



2-COURSE LUNCH MENU 25.

available until 2pm

first course

choice of

little gem caesar
kale & endive salade
french onion soup

second course

choice of

roasted faroe island salmon
chicken sandwich
royale with cheese

snacks

Bougie CHICKEN NUGGET*

3g osetra caviar, ranch crème fraîche 12.99 per piece

STEAMED MUSSELS

shallot, garlic, bay leaf, white wine, cultured butter 28.99

ADD CRISPY FRITES 8.99

CRISPY CHICKEN WINGS

orange chili glaze, buttermilk ranch 19.99

FRITES garlic aioli 8.99

FONDUE SERVICE

28.99 serves 2 guests

gruyère cheese, aged cheddar, braised bacon,
vegetable crudité, warm garlic sourdough

ADD

POACHED SHRIMP 9.99

CRISPY FRITES 8.99



soup & salads

FRENCH ONION SOUP

caramelized onion, gruyère,
sourdough crouton 18.99

LITTLE GEM CAESAR

garlic parmesan bread crumbs,
24 month parmigiano VG 16.99

KALE & ENDIVE

roquefort blue cheese, green grapes,
smoked almonds, celery VG GF 16.99

ADD

FLAT IRON STEAK* 12.99

HERB CHICKEN BREAST 7.99

POACHED SHRIMP 9.99

ROASTED SALMON 10.99

handhelds

served with frites or house slaw

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



GRILLED CHICKEN CAESAR WRAP

romaine lettuce, brioche croutons 18.99

CRISPY CHICKEN SANDWICH 18.99

Regular

garlic aioli, house pickle slaw, honey, brioche

Spicy

chili oil, szechuan pepper, hot honey,
house pickle slaw, herb ranch

\$1 from each sold throughout September will be
donated to the Greater Chicago Food Depository in
honor of Hunger Action Month.

LOBSTER ROLL

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

ALASKAN COD SANDWICH

blackened or crispy

tartar sauce, tomato,
fennel slaw 21.99

FRENCH DIP*

shaved prime rib, gruyère,
au poivre, horseradish 29.99

mains

STEAK FRITES*

garlic aioli, crispy frites

FLAT IRON 36.99 | PETITE FILET 54.99

14oz NY STRIP 69.99

ADD

Au Poivre 6.99 | *Bearnaise* 6.99

PAN SEARED FAROE ISLAND SALMON*

caper brown butter,
brioche croutons,
parsley, lemon 29.99

ROASTED HALF CHICKEN

tzatziki, cherry tomatoes,
quinoa, cucumber salad,
salsa verde 32.99

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
- Cremant Rosé, Francois Montand, jura, fra (NV)13.99
- NA, Lyre, “Classico”, AU 250ml14.99

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



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 crème 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

Frozen PROVENCE SPRITZ

vodka, elderflower liqueur, peach, citrus, brut 15.99



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



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