

BAR LA RUE

Brunch menu

THICK-CUT FRENCH TOAST

whipped crème fraîche,
vermont maple syrup 15.⁹⁹



GREEK YOGURT PARFAIT

seasonal fruit, oat crumble, lemon GF 12.⁹⁹

AVOCADO TARTINE

crumbled feta, roasted delicata squash,
toasted chili oil, everything seasoning VG 16.⁹⁹

ADD *Fried Egg* 3.⁹⁹

HAM & CHEESE GALETTE*

buckwheat crêpe, sunnyside up egg,
parisian ham, comtè cheese, chives 19.⁹⁹

BLACK TRUFFLE SCRAMBLE

oyster mushroom, gruyere cheese fondue,
sourdough toast 22.⁹⁹

FRENCH OMELET

gruyère cheese, caramelized onion,
roasted red pepper, petite green salad VG 19.⁹⁹

ADD *Parisian Ham* 5.⁹⁹ | *Avocado* 3.⁹⁹

LA RUE BREAKFAST SANDWICH

cheesy scrambled eggs, maple bacon,
french onion marmalade,
sriracha aioli, brioche bun 17.⁹⁹



L'AMERICAIN*

two eggs any style, toasted sourdough,
maple bacon, house tots 18.⁹⁹

STEAK & EGGS*

two eggs any style, grilled flat iron steak,
crispy potato, 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, brut 11.⁹⁹

BELLINI

peach, brut 11.⁹⁹

KIR ROYALE

chambord black raspberry liqueur, brut 13.⁹⁹

HUGO SPRITZ

st. germain elderflower liqueur, mint, brut 14.⁹⁹

fresh pressed juices 7.⁹⁹

JUS FRUITÉ

watermelon, strawberry, lemon

SANTÉ

pineapple, orange, ginger

An 18% gratuity will be included for parties of 6 or more in your final bill.

A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.