

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

heirloom tomato, crumbled feta,
toasted chili oil, sesame 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

Goat cheese, green asparagus,
caramelized onion, petite green salad GF 19.⁹⁹

ADD *Parisian Ham* 5.⁹⁹ | *Red crab* 9.⁹⁹

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.*

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.

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

BAR LA RUE

raw

CHILLED *Oysters*

classic accoutrements GF

½ DOZ 24.⁹⁹ | DOZ 48.⁹⁹

SHRIMP COCKTAIL

horseradish cocktail sauce,
dijon mustard aioli GF 24.⁹⁹

TUNA TARTARE

avocado, tomato, shallot, yuzu,
lavash crisp 23.⁹⁹

Shellfish TOWER*

45.⁹⁹ per guest • minimum 2 guests

oysters, poached shrimp,
poached lobster, 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

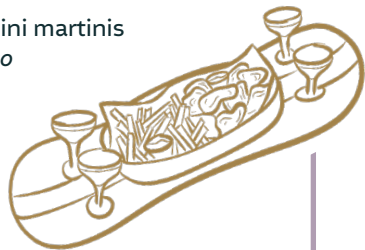
served with 2 mini martinis
classic or espresso

ADDITIONAL MARTINIS

8.⁹⁹ each

ENHANCE WITH OSETRA CAVIAR

15g | 50.⁹⁹ • 30g | 78.⁹⁹



GF: gluten friendly

VG: vegetarian

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

*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

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snacks

Bongie

CHICKEN NUGGET

3g osetra caviar,
ranch crème fraiche 12.⁹⁹ per piece

STEAMED MUSSELS

shallot, garlic, bay leaf,
white wine, cultured butter 27.⁹⁹

ADD *Frites* 8.⁹⁹

CRISPY CHICKEN WINGS

orange chili glaze, buttermilk ranch 19.⁹⁹

CRISPY TATER TOTS

smoked ketchup VG 12.⁹⁹

FRIES

garlic aioli 8.⁹⁹

fondue service

28.⁹⁹ serves 2 guests

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

ADD per person

POACHED SHRIMP 9.⁹⁹

CRISPY FRIES 8.⁹⁹



salads

LITTLE GEM CAESAR

garlic parmesan bread crumbs,
24 month parmigiano VG 15.⁹⁹

KALE & ENDIVE

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

ADD

GRILLED FLAT IRON STEAK 12.⁹⁹

HERB CHICKEN BREAST 7.⁹⁹

POACHED SHRIMP 9.⁹⁹

mains

STEAK FRITES

garlic aioli, crispy frites

7oz HAND-CUT FILET 54.⁹⁹

5oz FLAT IRON 36.⁹⁹

14oz NY STRIP 69.⁹⁹

ADD *Au Poivre* 6.⁹⁹ | *Bearnaise* 6.⁹⁹

ROASTED FAROE ISLAND SALMON

caper brown butter, brioche croutons,
parsley, lemon 28.⁹⁹

CRISPY CHICKEN SANDWICH 17.⁹⁹

Regulier

garlic aioli, house pickle slaw,
honey, brioche

Spicy

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

Royale WITH CHEESE

smash burger, sharp american cheese,
dijonnaise, caramelized onion,
dill pickle 18.⁹⁹

ADD BACON 6.⁹⁹

Provence Style

served over gruyère cheese fondue 5.⁹⁹



lobster roll

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

ADD 10g Osetra Caviar 35.⁹⁹

The Frenchy

grilled flat iron, sauce au poivre,
french onion marmalade,
frites 34.⁹⁹



wine

BUBBLES

Cremant, JC Calvet, bordeaux, fra (NV) 14.⁹⁹

Cremant Rosé, Francois Montand, jura, fra (NV) 13.⁹⁹

NA, Lyre, "Classico", AU 250ml 14.⁹⁹

PERRIER JOUET

glass | 24.⁹⁹ • 375ml bottle | 49.⁹⁹

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 (2023) 25.⁹⁹

Sauvignon Blanc, La Perriere, "la petite", loire, fra (2023) 12.⁹⁹

RED

Bordeaux, Chateau Loudenne, medoc, fra (2016) 22.⁹⁹

Cabernet, Charles & Charles, "bolt", columbia valley, wa (2021) 12.⁹⁹

Cotes du Rhone, Bieler, "la jassine", valreas, fra (2024) 13.⁹⁹

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

cocktails

BONNE VIVANT

grey goose, aperol, eucalyptus, blood orange liqueur, lemon 17.⁹⁹

RASPBERRY BERET

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

LA RIVIERA

bacardi silver, select aperitivo, orgeat, passion fruit, lime 15.⁹⁹

**contains almond*

STRAWBERRY SPRITZ

malfy, strawberry mint, lillet rose, lemon, prosecco 16.⁹⁹

LAVANDE VIOLETTE

haku vodka, giffard crème de violette, lavender, lemon, brut 15.⁹⁹

FRENCH KISS

creyente 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

tin cup bourbon, vanilla bourbon demerara, bitters 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

MILLER HIGH LIFE 5.⁹⁹

BLAKE'S TRIPLE JAM cider 7.⁹⁹

GOOSE ISLAND SOFIE saison 9.⁹⁹

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

SPICY POSEUR

ritual tequila alternative, eucalyptus, lemon, serrano 14.⁹⁹

MANGO MULE-ISH

mango, mint, lime, ginger beer 8.⁹⁹

FRAISE NÎL

strawberry, mint, lemon, amarena cherries 8.⁹⁹



SANTE!

shots

LE CARAJILLO

liquor 43, espresso, white chocolate liqueur 8.⁹⁹

CITRON ROUGE

absolut, strawberry, mint, lemon 8.⁹⁹

FLORAL FLUMÉ

creyente mezcal, hibiscus, lime 8.⁹⁹