

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.

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

ENHANCE WITH OSETRA CAVIAR*
15g | 50.99
30g | 78.99

DOUBLE BLACK DIAMOND♦♦
upgrade 2 martinis to 2 glasses of
Perrier Jouet Champagne 24.99

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

Bougie
CHICKEN NUGGET*
3g osetra caviar,
ranch crème fraiche 12.99 per piece

STEAMED MUSSELS
shallot, garlic, bay leaf,
white wine, cultured butter 28.99
ADD Frites 8.99

CRISPY CHICKEN WINGS
orange chili glaze, buttermilk ranch 19.99

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



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

GRILLED FLAT IRON STEAK* 12.99
HERB CHICKEN BREAST 7.99
POACHED SHRIMP 9.99
ROASTED SALMON 10.99

mains

STEAK FRITES*
garlic aioli, crispy frites
FLAT IRON 36.99
PETITE FILET 54.99
14oz NY STRIP 69.99

ADD
An Poivre 6.99 | *Bearnaise* 6.99

ROASTED FAROE ISLAND SALMON*
caper brown butter, brioche croutons,
parsley, lemon 29.99

CHICKEN SANDWICH 18.99
grilled or crispy
Regular
garlic aioli, house pickle slaw,
honey, brioche

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

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

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



*The Frenchy**
shaved prime rib, gruyère,
au poivre, horseradish,
frites 29.99

wine

BUBBLES

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

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

NA, Lyre, "Classico", AU 250ml 14.⁹⁹



PERRIER JOUET

glass | 24.⁹⁹ · 750ml bottle | 99.⁹⁹



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, Bouchard Aine & Fils, languedoc, fra (2021) 14.⁹⁹

RED

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

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

sipsmith strawberry smash, mint, lillet rose, lemon, prosecco 16.⁹⁹

LAVANDE VIOLETTE

grey goose le citron, 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

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

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

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