

# BRASSERIE

## 292

### APPETIZERS

<b>BISQUE</b> rich lobster stock, butter poached Maine Lobster, sherry, cream, biscuit croutons	12.00
<b>FOIE GRAS PARFAIT</b> Madeira, brandy, shallots, dijon	13.00
<b>ESCARGOTS</b> garlic, shallot, parsley, butter	12.00 / 16.00
<b>ONION SOUP GRATINEE</b> sourdough, fresh herbs, gruyere	8.00
<b>FRIED OYSTERS</b> celery root relish, harissa aioli	15.00
<b>GRILLED MARINATED FRESH SARDINES</b> shallot, lemon, fresh thyme, bay, shaved fresh fennel, grilled baguette, Dijon	12.00
<b>CHARCUTERIE-CHEESE PLATE</b> house cured HV duck "ham", imported herbs provence salumi, duck rillettes, imported cheeses, truffle almonds, onion-red wine jam	16.00

LA MER

<p><b>OYSTERS</b></p> <p><b>BLUE POINT</b> 2.50 EACH</p> <p><b>DAILY OYSTER</b> M/P</p> <hr/> <p><b>CLASSIC SHRIMP COCKTAIL</b> lemon, fresh horseradish 2.50 EACH</p>	<p><b>CLAMS</b></p> <p><b>L.I. LITTLENECKS</b> on the 1/2 Shell 1.50 EACH</p> <hr/> <p><b>POULPE</b> Grilled PORTUGUESE OCTOPUS confit fingerlings, pickled grape tomatoes, Moroccan dry cured olive, shaved fennel 14.00</p>
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### Tartares

**CLASSIC**  
hand cut sirloin, brandy, shallot, caper, Dijon, croustade  
14.00

**GOLDEN BEET**  
cashew, truffle, Dijon, puffed amaranth  
11.00

**SALMON**  
olive, scallions, avocado-tarragon aioli, potato crisps  
13.00



**3 COURSES**  
**PRIX FIXE**  
\$22  
**BUSINESS LUNCH**

choice of

**ONION SOUP**  
OR  
**MAISON SALAD**

choice of

**MOULES FRITES**  
**GNOCCHI PARISIENNE**  
**BUTCHERS STEAK**  
with Maître`D butter

choice of

**CRÈME BRÛLÉE**  
**POTS DE CRÈME**

### SALADS

<b>GRILLED CAESAR</b> baby red romaine, garlic rubbed baguette crouton, breaded soft egg, Pecorino	12.00
<b>SALAD MAISON</b> Boston bib lettuce, baby red romaine, wine poached pear, walnut vinaigrette, Bleu d' Auvergne cheese ...add salmon <b>8.00</b> ...add chicken <b>6.00</b>	10.00
<b>SALADE NIÇOISE</b> with fresh grilled salmon or shrimp	18.00

### SANDWICHES

<b>PARISIAN HAM BAGUETTE</b> toasted baguette, imported ham, Brie, Dijon, greens, pickled shallot	12.00
<b>CARPET BAGGER BURGER</b> American Kobe beef, fried oysters, pickled red onion, harissa aioli	17.00
<b>CROQUE MONSIEUR</b> with ham & gruyère <b>MADAME</b> ....add a fried egg <b>2.00</b>	11.00
<b>BRASSERIE "BLT"</b> house smoked pork belly, oven roasted tomatoes, avocado-tarragon aioli, bib lettuce, toasted brioche	13.00
<b>SMOKED SALMON TARTINE</b> house smoked Faroe island salmon, horseradish crème fraiche, pickled red onion, capers, avocado, hard boiled egg red onions	14.00
<b>BRAISED LAMB SANDWICH</b> pickled mushrooms, warm raclette, caramelized onion	13.00
<b>BRASSERIE BURGER</b> fresh ground American Kobe, melted brie, crispy onions, classic garnish, pommes frites, (au Cheval \$2)	14.00
<b>GRILLED CHICKEN</b> crispy baguette, house smoked bacon, French bleu, harissa aioli, baby romaine	12.00

### ENTREES

<b>FINES HERB OMELET</b> with petite salad Choice of Two Garnishes: spinach, mushrooms, boursin, gruyere, bacon, onion, brie	12.00
<b>PARISIENNE GNOCCHI</b> roasted mushrooms, brown butter, butternut, baby kale, brandy, boursin	13.00
<b>BUTCHER STEAK</b> pommes frites, Maître`D butter	18.00
<b>SIMPLY GRILLED BROOK TROUT</b> lemon, thyme, bay leaf, pommes puree, sautéed baby spinach, lemon oil, fleur de sel	20.00
<b>MOULES FRITES PROVENCAL</b> white wine, garlic, herbs, tomato, butter	13.00
<b>QUICHE</b> daily inspiration served with petite salad	10.00

### SIDES

Carmelized Brussels Sprouts  
Pommes Frites  
Garlicky Kale  
Pommes Purée  
Fricassée of Wild Mushrooms  
Haricot Verts

6.50

**TAKE OUT**  
**CATERING**  
OFFICE DELIVERY

KITCHEN HOURS		
<b>BRUNCH</b>	<b>SUNDAY</b>	11AM - 4PM
<b>LUNCH</b>	<b>TUES-FRI</b>	11AM - 4PM
<b>SUPPER</b>	<b>TUES-THU</b>	4PM - 9:30PM
{ CLOSED }	<b>FRIDAY</b>	4PM - 10:30PM
	<b>SATURDAY</b>	2PM - 10:30PM
	<b>SUNDAY</b>	4PM - 8PM

Private dining room available for parties up to 30.  
Off premise catering also available.