

BRASSERIE

292

APPETIZERS

BISQUE rich lobster stock, butter poached Maine Lobster, sherry, cream, biscuit croutons	12.00
GRILLED MAPLE AND BLACK PEPPER CRUSTED SMOKED PORK BELLY	10.00
SALAD MAISON Boston bib lettuce, baby red romaine, wine poached pear, walnut vinaigrette, Bleu d' Auvergne cheese	12.00
FOIE GRAS PARFAIT Madeira, brandy, shallots, dijon	13.00
ESCARGOTS garlic, shallot, parsley, butter	12.00 / 16.00
GRILLED CAESAR baby red romaine, garlic rubbed baguette crouton, breaded soft egg, Pecorino	12.00
ONION SOUP GRATINEE sourdough, fresh herbs, gruyere	8.00
FRIED OYSTERS celery root relish, harissa aioli	15.00
CHARCUTERIE-CHEESE PLATE house cured HV duck "ham", imported herbs provence salumi, duck rillettes, imported cheeses, truffle almonds, onion-red wine jam	16.00

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

TARTARES
CLASSIC hand cut sirloin, brandy, shallot, caper, Dijon 14.00
GOLDEN BEET cashew, truffle, Dijon, puffed amaranth 11.00
SALMON olive, scallions, avocado-tarragon aioli, potato crisps 13.00

BRUNCH COCKTAILS

BRASSERIE MARY
Vodka, House Pickled Vegetables 11.

20TH CENTURY
Fords London Dry Gin, Lemon,
Lillet Blanc, Creme de Cacao 11.

SOFT CONSTRUCTION
Linie Aquavit, Muscadet, Lime,
Pamplemousse, Absinthe 11.

DIVISION BELL
Del Maguey Vida Mezcal, Lime,
Aperol, Maraschino 11.

SIDES

Pommes Frites	6.00
Bacon	6.00
Duck Hash	10.00
Farmhouse Potatoes	4.00
One Egg	2.00

ENTREES

TWO EGGS ANY STYLE farmhouse potatoes, bacon, buttermilk biscuit	10.00
EGGS EN COCOTTE two farm fresh eggs, spinach, oven roasted tomatoes, baked with polenta, gruyere, toasted bread	11.00
PAIN PERDU classic French toast infused with grand marnier	10.00
APPLE-OATMEAL PANCAKES with maple-pecan butter	9.00
CHICKEN & WAFFLES sweet potato waffle, buttermilk fried chicken, sweet and spicy sambal	14.00
CROQUE MONSIEUR with ham & gruyere MADAME...add a fried egg \$2	11.00
BUTCHER STEAK & EGGS farmhouse potatoes, buttermilk biscuit, 2 eggs	18.00
QUICHE daily inspiration served with petite salad	10.00
BRASSERIE "BLT" house smoked pork belly, oven roasted tomatoes, avocado-tarragon aioli, bib lettuce, toasted brioche	13.00
BENEDICTS CLASSIC house cured and smoked Canadian bacon, poached eggs, hollandaise, buttermilk biscuit	12.00
SAUMON Our house cured and smoked Hidden Fjord salmon, poached eggs, hollandaise, buttermilk biscuit	14.00
OMELET with salad and farmhouse potatoes Choice of Two Garnishes: spinach, mushrooms, boursin, gruyere, bacon, onion, brie	14.00
PARISIENNE GNOCCHI roasted mushrooms, brown butter, butternut, baby kale, brandy, boursin	13.00
BRASSERIE BURGER fresh ground American Kobe, melted brie, crispy onions, classic garnish, pommes frites, (au Cheval \$2 • fried oysters \$3)	14.00
DUCK HASH crisp confit, diced potato, onion, fresh herbs, sunny eggs, biscuit	16.00

Tartines

Classic open faced baguette sandwich served with frites

AU SAUMON house smoked salmon, fresh horseradish crème fraiche, cucumber, red onion, capers, sliced egg	14.00
AU JAMBON North Country black forest ham, Dijon, pickled red onion, melted brie	13.00
BRAISED LAMB pickled mushrooms, baby kale, melted raclette	13.00

KITCHEN HOURS

BRUNCH	SUNDAY	11AM - 4PM
LUNCH	TUES-FRI	11AM - 4PM
SUPPER	TUES-THU	4PM - 9:30PM
	FRIDAY	4PM - 10:30PM
	SATURDAY	2PM - 10:30PM
	SUNDAY	4PM - 8PM

Private dining room
available for parties up to 30

Off premise catering
also available.

{ Proprietors: The Fells Family }