

VIN ROUGE

BRUNCH

Six Raw Oysters*	24
traditional accoutrements	
French Onion Soup Gratinée	12
Beet Salad	14
walnuts, haricots verts, chèvre, mixed greens, citrus vinaigrette	
Ninth St. Challah French Toast	15
fresh berries, bacon, maple syrup	
Mushroom & Gruyère Omelette petite salade, pommes lyonnaise	17
ADD LARDONS +1.00	
Crêpes du Jour	18
Scrambled Eggs*	16
smoked salmon, shallot, capers, petite salade, pommes frites	
Eggs Bénédictine*	17
english muffin, poached eggs, ham, hollandaise, pommes frites	
Eggs Florentine*	17
english muffin, poached eggs, spinach, hollandaise, pommes frites	
Salad Niçoise	17
albacore tuna, haricots verts, hard-boiled egg, tomato, olives, potato, mixed greens, dijon vinaigrette	
Hanger Steak Frites* maître d'hôtel butter, petite salade	25
ADD FRIED EGG* +3.00	
Croque Madame*	20
ham & gruyère, ninth street brioche, fried egg, sauce mornay, pommes frites	
Strong Arm Baking Croissant Sandwich	17
scrambled eggs, lardons, gruyere, petite salade	

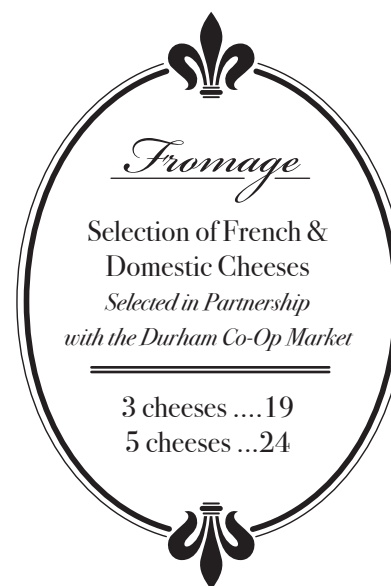
SIDES

Bacon	4
Pommes Frites	7
Petite Salade	5
Fruit Salad crème chantilly	6
Yogurt honey, walnut	7
Strong Arm Croissant	5
chocolate or buttermilk	

VIN ROUGE COFFEE

Joe Van Gogh Roasters

Coffee	3
Cappuccino	4
Cafe Latte	4
Cafe au Lait	4
Espresso	3.5
Mighty Leaf Teas	3



FROM THE BAR

French 75	11
Bloody Mary	10
Mimosa	10
Champagne	25



20% gratuity will be added to parties of 5 or more.
Please let us know if you have any food allergies or aversions.

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.