

# BRUNCH

10 AM - 4 PM

## LES OEUFS

egg whites, add \$1

### FRITTATA AUVERGNATE

round omelette with ham, potato & gruyere served with market greens

\$12

### APPLE FRITTATA

round omelette with caramelized apples, bacon & gruyere

served with market greens

\$12

### VEGETARIAN EGG WHITE OMELETTE

sautéed seasonal vegetables & goat cheese with market greens & home fries

\$11

### SPINACH & MUSHROOM OMELETTE

sautéed spinach and mushrooms, gruyere, market greens & home fries

\$12

### SPINACH & GOAT CHEESE CROISSANT

sautéed spinach & chevre with two sunny eggs & market greens

\$12

### STEAK & EGGS

All natural Black Angus hanger steak with hand cut pommes frites

\$22

### EGGS BENEDICT

~choice of ham or bacon~

poached eggs on an english muffin with hollandaise,

home fries & market greens

\$13

### EGGS FLORENTINE

poached eggs with spinach on an english muffin with hollandaise, home fries & market greens

\$13

### EGGS NORWEGIAN

poached eggs with house cured salmon on an english muffin with hollandaise, home fries & market greens

\$14

### DUCK CONFIT HASH

Hudson Valley duck sautéed with caramelized onions & Yukon Gold potatoes

two sunny eggs & market greens

\$16

### MERGUEZ & EGGS

spiced lamb sausage with two sunny eggs served with hand cut pommes frites & market greens

\$15

### CROQUE MADAME

French country bread with gruyere cheese & Black Forest ham, topped with a sunny egg & served with hand cut pommes frites

\$16

### HALF GRAPEFRUIT

Fennel pollen, maldon sea salt, sugar sprinkle

\$4

### PANCAKES

berries, strawberry butter, pure maple syrup  
oven baked to order

\$12

### FRENCH TOAST

caramelized country French bread, fresh berries

\$12

### HOUSE MADE MUESLI

toasted oats, nuts, fruit, yogurt, honey

\$9

### LE BARRICOU SALAD

market greens, tomato, parmesan, croutons, dijon vinaigrette

add poached egg \$12 or grilled chicken \$14

### ONION GRATINEE

\$10

### GRILLED CHICKEN CLUB

bacon, gruyere, herb mayo, baby arugula & tomato on brioche with hand cut pommes frites

\$14

### GRILLED BURGER

½ lb. grass fed Black Angus with house made pickles & hand-cut pommes frites

\$14

add cheese \$2.5

(sharp white cheddar, gruyere, bleu, or goat)

or bacon \$3

### PASTRY BASKET

\$9

an assortment of 3 Balthazar Bakery mini pastries: almond croissant, chocolate croissant, blueberry danish

## TARIF DES BOISSONS

### HOT

TEA.....\$4PER POT  
HARNEY & SONS WHOLE LEAF TEA In 8 flavors: Paris, Organic Bangkok, English Breakfast, Chamomile, Earl Grey, Mint Verbena, Japanese Green Tea, Pomegranate Oolong

COFFEE.....\$3

ESPRESSO.....\$2.5

DOUBLE ESPRESSO.....\$3.5

CAPPUCCINO, CAFFE LATTE.....\$4

CAFFE AMERICANO.....\$3

CAFFE MACCHIATO .....\$2.75

HOT CHOCOLATE.....\$5

Coffee Blends from La Colombe

### COLD

FRESHLY-SQUEEZED ORANGE JUICE ..... S \$3 | L \$5

FRESHLY-SQUEEZED GRAPEFRUIT ..... S \$3 | L \$5

PINEAPPLE OR CRANBERRY JUICE ..... \$2.5

ICED TEA.....\$3

### COCKTAILS

HOUSEMADE BLOODY MARY (16 OZ.)..... \$10

SHRIMP COCKTAIL BLOODY MARY (16 OZ.).....\$15

MIMOSA.....\$9

BELLINI.....\$9

KIR ROYALE ..... \$9

## SIDES

TWO EGGS  
\$4

BACON  
\$5

MERGUEZ  
\$7

HOME FRIES  
\$4

TOAST & JAM  
\$4

FRESH FRUIT  
\$6

HAND CUT  
POMME FRITES  
\$5

## LE BARRICOU

• Accepting all major credit cards • ATM available in the back room. • 20% gratuity suggested for parties of six or more

**\* LE BARRICOU \***

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