

Weekday Brunch

SAVORY

sandwiches served with hand cut pommes frites or market greens

ONION GRATINÉE

\$10

SOUP DU JOUR

\$8

BRUSSELS SPROUTS

garlic, anchovy, chili

\$9

MOULES FRITES

PEI mussels, white wine, shallots,

garlic & herbs

served with pommes frites

\$16

CROQUE MADAME

French country bread with

Black Forest ham & gruyere topped

with a sunny egg

\$16

GRILLED CHICKEN CLUB

bacon, gruyere, herb mayo, baby

arugula & tomato on brioche

\$15

LE BARRICOU SALAD

market greens, tomato, parmesan,

croutons & dijon vinaigrette \$10

add poached egg \$12

or grilled chicken \$14

ROASTED BEET SALAD

baby arugula, feta cheese,

pistachio & orange \$11

add poached egg \$13

or grilled chicken \$15

GRILLED BURGER

1/2 lb grass fed Pat la Frieda burger

with housemade pickles

\$16

cheese (sharp white cheddar, gruyere,

bleu or goat) \$2.50

or bacon \$3

DUCK CONFIT HASH

Hudson Valley duck & potato

hash with two sunny eggs & market

greens

\$17

EGGS BENEDICT

poached eggs & a choice of ham or bacon on english muffin

with hollandaise sauce, pommes frites & market greens

\$14

EGGS FLORENTINE

poached eggs & sauteed spinach on english muffin

with hollandaise sauce, pommes frites & market greens

\$13

EGGS NORWEGIAN

poached eggs & house cured salmon on english muffin

with hollandaise sauce, pommes frites & market greens

\$15

MERGUEZ & EGGS

spicy lamb sausage & two sunny eggs with frites & salad

\$16

STEAK & EGGS

all natural Creekstone Farms Black Angus hanger steak

with two sunny eggs & hand cut pommes frites

\$24

SPINACH & GOAT CHEESE CROISSANT

served with two sunny eggs & mixed greens

\$12

SWEET

PANCAKES

berries, strawberry butter, pure maple syrup

oven baked to order

\$14

FRENCH TOAST

caramelized country bread,

fresh berries

\$14

HOUSE MADE MUESLI

toasted oats, nuts, fruit, yogurt, honey

\$9

HALF GRAPEFRUIT

fennel pollen, maldon sea salt & sugar

sprinkle

\$4

FRITTATAS

round baked omelette, served with market greens

APPLE \$13

caramelized apples, bacon & gruyere

VEGETABLE \$12

egg whites, seasonal vegetables & chevre

AUVERGNATE \$13

black forest ham, potato & gruyere

TARIF DES BOISSONS

HOT

TEA.....\$4

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

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 JUICE..... S \$3 | L \$5

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

ICED TEA.....\$3

COCKTAILS

HOUSE MADE BLOODY MARY (16 OZ.)..... \$10

MIMOSA.....\$9

BELLINI.....\$9

KIR ROYALE.....\$9

SIDES

TWO EGGS

\$4

SMOKED BACON

\$5

MERGUEZ

\$7

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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