

# BRUNCH

10 AM - 4 PM

## LES OEUFS

egg whites, add \$1

### FRITTATA AUVERGNATE

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

\$14

### APPLE FRITTATA

round omelette with caramelized apples, bacon & gruyere served with market greens

\$14

### VEGETARIAN EGG WHITE OMELETTE

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

\$14

### SPINACH & MUSHROOM OMELETTE

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

\$14

### SPINACH & GOAT CHEESE CROISSANT

sautéed spinach & chevre with two sunny eggs & market greens

\$14

### STEAK & EGGS

All natural Black Angus hanger steak with hand cut pommes frites

\$25

### EGGS FLORENTINE

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

\$15

### EGGS BENEDICT

~choice of ham or bacon~  
poached eggs on an english muffin with hollandaise, home fries & market greens

\$17

### EGGS NORWEGIAN

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

\$18

### DUCK CONFIT HASH

Hudson Valley duck sautéed with caramelized onions & Yukon Gold potatoes  
two sunny eggs & market greens

\$19

### MERGUEZ & EGGS

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

\$18

### CROQUE MADAME

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

\$17

### HALF GRAPEFRUIT

Fennel pollen, maldon sea salt, sugar sprinkle

\$4

### PASTRY BASKET

\$10

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

## SIDES

TWO EGGS  
\$5

BACON  
\$6

MERGUEZ  
\$7

HOME FRIES  
\$5

TOAST & JAM  
\$5

FRESH FRUIT  
\$7

HAND CUT  
POMME FRITES  
\$7

### PANCAKES

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

\$16

### FRENCH TOAST

caramelized country French bread, fresh berries

\$15

### HOUSE MADE MUESLI

toasted oats, nuts, fruit, yogurt, honey

\$10

### LE BARRICOU SALAD

market greens, tomato, parmesan, croutons, dijon vinaigrette  
add poached egg \$12 or grilled chicken \$16

### ONION GRATINEE

\$10

### GRILLED CHICKEN CLUB

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

\$17

### GRILLED BURGER

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

\$17

add cheese \$2.5

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

or bacon \$3

## TARIF DES BOISSONS

### HOT

TEA.....\$4 PER 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.....\$3.75

ESPRESSO.....\$3

DOUBLE ESPRESSO.....\$4

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

CAFFE AMERICANO.....\$4

CAFFE MACCHIATO .....\$3.5

HOT CHOCOLATE.....\$5

Coffee Blends from La Colombe

### COLD

FRESHLY-SQUEEZED ORANGE JUICE ..... S \$4 | L \$6

FRESHLY-SQUEEZED GRAPEFRUIT ..... S \$4 | L \$6

PINEAPPLE OR CRANBERRY JUICE ..... \$3

ICED TEA.....\$3.5

### COCKTAILS

HOUSEMADE BLOODY MARY (16 OZ.)..... \$11

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

MIMOSA.....\$9

BELLINI.....\$9

KIR ROYALE ..... \$9

## 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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