

Weekday Brunch

SAVORY

sandwiches served with hand cut pommes frites or market greens

ONION GRATINÉE
\$10

SOUP DU JOUR
\$9

BRUSSELS SPROUTS
garlic, anchovy, chili
\$9

MOULES FRITES
P.E.I. mussels, white wine, shallots,
garlic, butter & parsley
served with pommes frites
\$19

CROQUE MADAME
French country bread with
Black Forest ham & gruyere topped
with a sunny egg
\$19

GRILLED CHICKEN CLUB
bacon, gruyere, herb mayo, baby
arugula & tomato on brioche
\$17

LE BARRICOU SALAD
market greens, tomato, parmesan,
croutons & dijon vinaigrette \$11
add poached egg \$13
or grilled chicken \$16

ROASTED BEET SALAD
baby arugula, feta cheese,
pistachio & grapefruit \$12
add poached egg \$14
or grilled chicken \$17

GRILLED BURGER
1/2 lb Debragga burger on toasted
brioche with house made pickles,
butter lettuce and tomato
\$17
cheese (sharp white cheddar, gruyere,
bleu or goat) \$2.50
bacon \$3

DUCK CONFIT HASH
Hudson Valley duck & potato
hash with two sunny eggs & market
greens
\$21

SWEET

PANCAKES
berries, strawberry butter, pure maple syrup
oven baked to order
\$18

FRENCH TOAST
caramelized country bread,
fresh berries
\$16

HOUSE MADE MUESLI
toasted oats, nuts, fruit, yogurt, honey
\$10

HALF GRAPEFRUIT
fennel pollen, maldon sea salt & sugar
sprinkle
\$4

SIDES

TWO EGGS
\$6

SMOKED BACON
\$8

MERGUEZ
\$8

TOAST & JAM
\$5

FRESH FRUIT
\$8

HAND CUT
POMME FRITES
\$7

EGGS FLORENTINE

poached eggs & sauteed spinach on english muffin
with hollandaise sauce, pommes frites & market greens
\$16

EGGS BENEDICT

poached eggs & a choice of ham or bacon on english muffin
with hollandaise sauce, pommes frites & market greens
\$17

EGGS NORWEGIAN

poached eggs & house cured salmon on english muffin
with hollandaise sauce, pommes frites & market greens
\$18

MERGUEZ & EGGS

spicy lamb sausage & two sunny eggs with frites & salad
\$21

STEAK & EGGS

grilled Creekstone Farms Black Angus hanger steak
with two sunny eggs & hand cut pommes frites
\$26

SPINACH & GOAT CHEESE CROISSANT

served with two sunny eggs & mixed greens
\$15

FRITTATAS

round baked omelette, served with market greens

APPLE \$15

caramelized apples, bacon & gruyere

VEGETABLE \$15

egg whites, seasonal vegetables & chevre

AUVERGNATE \$15

black forest ham, potato & gruyere

TARIF DES BOISSONS

HOT

TEA.....\$4.5

HARNEY & SONS WHOLE LEAF TEA in 8 flavors: Paris, Organic Bangkok, English Breakfast, Chamomile, Earl Grey, Mint Verbena, Japanese Green Tea, Pomegranate Oolong

COFFEE.....\$4

ESPRESSO.....\$3

CAPPUCCINO, CAFFE LATTE.....\$5

CAFFEAMERICANO.....\$5

CAFFE MACCHIATO\$3.5

HOT CHOCOLATE\$5

Coffee Blends from La Colombe

COLD

FRESHLY-SQUEEZED ORANGE JUICE S \$5 | L \$7

FRESHLY-SQUEEZED GRAPEFRUIT JUICE..... S \$5 | L \$7

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

ICED TEA.....\$3.5

COCKTAILS

HOUSE MADE BLOODY MARY (16 OZ.)..... \$12

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

MIMOSA.....\$10

BELLINI.....\$10

KIR ROYALE.....\$10

• LE BARRICOU •

• Accepting all major credit cards • 20% gratuity suggested for parties of six or more •

*** LE BARRICOU ***

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