

BRUNCH

LES OEUFS

egg whites, add \$1

FRITTATA AUVERGNATE

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

\$15

APPLE FRITTATA

round omelette with caramelized apples, bacon & gruyere

served with market greens

\$15

VEGETARIAN EGG WHITE OMELETTE

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

\$15

SPINACH & MUSHROOM OMELETTE

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

\$16

SPINACH & GOAT CHEESE CROISSANT

sautéed spinach & chevre with two sunny eggs & market greens

\$15

STEAK & EGGS

All natural Black Angus hanger steak with hand cut pommes frites

\$26

EGGS FLORENTINE

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

\$16

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

\$21

MERGUEZ & EGGS

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

\$21

CROQUE MADAME

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

\$19

HALF GRAPEFRUIT

Fennel pollen, maldon sea salt, sugar sprinkle

\$4

PANCAKES

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

\$18

FRENCH TOAST

caramelized country French bread, fresh berries

\$16

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

AVOCADO TARTINE

mashed avocado, herb goat cheese, aleppo, poached egg, sourdough toast & market greens

\$14

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

PASTRY BASKET

\$12

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

TARIF DES BOISSONS

HOT

TEA.....\$4.50 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.....\$4

ESPRESSO.....\$3

DOUBLE ESPRESSO.....\$5

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

CAFFE AMERICANO.....\$4

CAFFE MACCHIATO\$3.5

HOT CHOCOLATE.....\$5

Coffee Blends from La Colombe

COLD

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

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

PINEAPPLE OR CRANBERRY JUICE \$3

ICED TEA.....\$3.5

COCKTAILS

HOUSEMADE BLOODY MARY (16 OZ.)..... \$12

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

MIMOSA.....\$10

BELLINI.....\$10

KIR ROYALE \$10

SIDES

TWO EGGS
\$6

BACON
\$8

MERGUEZ
\$8

HOME FRIES
\$6

TOAST & JAM
\$5

FRESH FRUIT
\$8

HAND CUT
POMME FRITES
\$

LE BARRICOU

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

*** LE BARRICOU ***

BRUNCH