

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

\$10

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

DUCK LIVER MOUSSE

house made preserves, cornichons,

sea salt, sourdough

\$15

LE BARRICOU SALAD

market greens, tomato, parmesan,

croutons & dijon vinaigrette \$11

add poached egg \$13

grilled chicken \$16

scottish salmon \$20

ROASTED BEET SALAD

baby arugula, feta cheese,

pistachio & grapefruit \$12

add poached egg \$14

or grilled chicken \$17

scottish salmon \$21

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

AVOCADO TARTINE

mashed avocado, poached egg,

herb goat cheese, aleppo

and market greens

\$14

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

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

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

CAFFE AMERICANO.....\$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 ***

WEEKDAY BRUNCH