

# Jacques' Bar Rouge

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## Housemade Soups

*Soup du Jour\** | *Onion Soup Gratinée* | *Lobster Bisque\** 5.

Our "Famous" *Garlic Bread, Bread Basket & Bibelskais* 5.

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## Brasserie Petits Plats

*Half Dozen Oysters on the Half Shell\*\**  
Cold with Sauce Mignonette or Hot with Béarnaise Sauce 9.

*Half Dozen Snails from the Vineyards of Burgundy\**  
With Garlic-Herb Butter

*La Coquille de Crustacés\**  
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce

*Maine Rope Mussels\**  
With Garlic-Herb Butter

*Casserole of Veal Kidneys\**  
Dijon Mustard Sauce

*The Brasserie Charcuterie Plate\**  
Medley of our House-made Patés, Rillettes, Sausages, Ham, & Crudités

*Toulouse Sausage and Bacon Wrapped Scallop  
on White Bean Cassoulet\**

*Trio of Norwegian Salmon\**  
House Cured, Smoked & Rilette with Capers & Salmon Caviar

*Chive Crêpe Stuffed with Duxelle of Wild Mushrooms\**  
Tomato Concassé, Madeira Sauce

*Warm Roquefort Cheese Tart*  
Caramelized Apples with a touch of Cinnamon and Calvados

*A House Delicacy- Braised Wagyu Beef Cheeks\**  
Wild Mushrooms & Sherry Wine Sauce

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Jacques Brasserie Happy Hour Served at Bar Rouge  
Tuesday through Saturday 4:30-6:30 | Sunday Noon to 6:30

*Chef Jacques proudly features the very freshest herbs and vegetables from our organic, on-site gardens and sources local, sustainable and artisanal producers to serve you healthful and flavorful meals. Bon Appétit!*

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## Salads

*Organic Mesclun* 5.  
Mixed Greens, Vinaigrette Maison

*Classic Caesar Salad* 8.

*Roquefort Salad\** 8.

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## Chef Jacques' Tarte Flambées

*Individual Alsatian Tarte Flambée* 5.  
Traditional— Caramelized Onions and Nueske's Applewood Smoked Bacon

*10" Alsatian Tarte Flambées* 12.  
Traditional— Caramelized Onions and Nueske's Applewood Smoked Bacon or  
Wild Mushroom Medley-Shitake, Oyster & White 13.

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## Specialty Draft Craft Beers

*Lost Rhino Face Plant IPA* 5.  
*Stella Artois Lager*  
*Devil's Backbone Vienna Lager*  
*Leffe Blonde Ale*

## Fine Wines by the Glass

*Selected by our Sommelier* 6.

## Signature Cocktails

*Great Falls Manhattan* 8.  
*Garden Sage Cape Cod*  
*L'Apéritif du Patron (House Aperitif)*  
*Glass of Crémant d'Alsace*  
*Le Vin Chaud (Hot Mulled Wine)*

\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness \*Gluten Free