

Jacques' Brasserie

Starters

Soup du Jour*	8.00	White Bean Cassoulet*	14.95
Onion Soup Gratinée	9.00	Toulouse Sausage, Bacon Wrapped Scallops	
Lobster Bisque*	10.00	Trio of Norwegian Salmon*	16.50
		House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
Oysters**	Half Dozen 16.00 Dozen 32.00	Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	15.00
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce		Tomato Concassé, Madeira Sauce	
Escargots de Bourgogne*	16.00	A House Delicacy: Braised Wagyu Beef Cheeks*	15.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter		Wild Mushrooms, Sherry Wine Sauce	
Maine Rope Mussels*	14.50	Chilled Coquille of Seafood**	17.50
With Garlic-Herb Butter		Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	
Roasted Mushroom Medley	14.50	Warm Roquefort Cheese Tart	14.50
Haricots Verts, Tomato Coulis (Vegan)		Caramelized Apples, Cinnamon, Calvados	
Charcuterie Plate*	15.00	Sautéed Veal Sweetbreads*	17.00
Medley of House-Made Patés, Rillettes, Sausages, Ham, Served with Crudités		Mushroom Medley, Truffle Sauce	
Papa's Bouillabaisse*	17.50	Selection of Five French Artisanal Cheeses*	17.95
Fish and Shellfish in an Aromatic Saffron Broth		with Seasonal Fresh Fruit	

Salads

Organic Mesclun Salad, Garden Crudités	9.00
Vinaigrette Maison	
Caesar Salad	12.00
Roquefort Salad*	12.50
Add to Any Salad	
Grilled Norwegian Salmon, Murray's Organic Chicken* or Sliced Creekstone Farms Sliced Natural Sirloin*	9.00
	10.00
Garden Spinach and Grilled Shrimp Salad*	18.95
Virginia Goat Cheese, Sesame Seeds	
Maine Lobster and Haricots Verts Salad*	20.95
House-Made Vanilla Vinaigrette	

Les Tartes Flambées

ALSATIAN STYLE PIZZAS

Traditional: Nueske's Applewood Smoked Bacon, Caramelized Onions	16.00
Mushroom: Medley of Shitake, Oyster and White	18.00

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	18.00
Nueske's Bacon, Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites	
Add Rougie Foie Gras	32.00

*These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. *Gluten free item

Main Courses

Maine Rope Mussels	20.50
White Wine Sauce, Brasserie Pommes Frites	
Sautéed Virginia Rainbow Trout Filets*	22.95
Toasted Almonds	
Roasted Vegetable Napoléon*	22.95
Garden Bounty, Herb Tomato Coulis (Vegan)	
Grilled Norwegian Salmon*	23.95
with Béarnaise Sauce	
Papa's Bouillabaisse:* Fish and Shellfish in an Aromatic Saffron Broth	27.50
Murray's Grilled Organic Chicken Breast	22.50
Mushrooms, Spaetzle, Fresh Thyme	
Classic Creekstone Farms Beef Bourguignon	24.00
Spaetzle, Organic Vegetables	
Marcho Farms Calf's Liver**	23.50
Sautéed with Nueske's Smoked Bacon, Caramelized Onions	
Cassoulet:* Slow Cooked Stew of White Beans, Pork Sausage, Ham, Duck Confit	24.50
La Choucroute - Alsatian Traditional Sauerkraut*	24.95
Assorted Sausages, Pork, Duck Confit	
Marcho Farms Veal Scaloppini	25.95
Virginia Ham, Spaetzle, Madeira Sauce	
Sliced Creekstone Farms Natural Sirloin Steak,* Bordelaise Sauce, Brasserie Pommes Frites	27.50
Seafood Pasta	25.50
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
Medallions of Creekstone Farms Natural Beef Tenderloin,** Béarnaise Sauce	28.95
Jumbo Lump Crab Cake	32.00
Remoulade Sauce, Brasserie Pommes Frites or Garden Salad	

Jacques' Brasserie Dinner Specials

TUESDAY

Seafood Choucroute* 26.
Seabass, Salmon, Smoked Salmon and Trout, Sauerkraut

WEDNESDAY

Maple Leaf Farms Duck Confit* 23.
Roasted Potatoes, Garden Vegetables, Sauce a l'Orange

THURSDAY

Veal Cordon Bleu* 25.
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 38.
1 ½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

Steak au Poivre* 37.
Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

SUNDAY

Le Saumon Souffle* 25.
Filet of Norwegian Salmon, Seabass Mousse, Maine Lobster Bisque, Seasonal Vegetables

Sides

8.00

Brasserie Pommes Frites
House-Made Spaetzle
Papa's Sauerkraut*
Haricots Verts*
Roasted Herb Potatoes, Caramelized Onions*
Sautéed Mushroom Medley*
Vegetable du Jour*

Desserts

Selection from the Dessert Menu 9.00
Assorted Hot Soufflés or Baked Alaska* 12.00

Please order at the beginning of your meal

Chef Jacques proudly features fresh vegetables and herbs from our organic, on-site gardens. We source from local, sustainable and artisanal producers to serve you healthful and flavorful meals. Bon Appétit.