

# Jacques' Brasserie

## Starters

<i>Soup du Jour*</i>	8.00	<i>White Bean Cassoulet*</i>	15.95
<i>Onion Soup Gratinée</i>	9.00	Toulouse Sausage, Bacon Wrapped Scallops	
<i>Lobster Bisque*</i>	10.00	<i>Trio of Norwegian Salmon*</i>	16.50
		House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
<i>Oysters**</i>	Half Dozen 17.00 Dozen 33.00	<i>Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*</i>	15.00
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce		Tomato Concassé, Madeira Sauce	
<i>Escargots de Bourgogne*</i>	16.00	<i>A House Delicacy: Braised Wagyu Beef Cheeks*</i>	15.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter		Wild Mushrooms, Sherry Wine Sauce	
<i>Maine Rope Mussels*</i>	15.00	<i>Chilled Coquille of Seafood**</i>	18.00
With Garlic-Herb Butter		Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	
<i>Roasted Mushroom Medley*</i>	14.50	<i>Warm Roquefort Cheese Tart</i>	14.50
Haricots Verts, Tomato Coulis (Vegan)		Caramelized Apples, Cinnamon, Calvados	
<i>Charcuterie Plate*</i>	15.00	<i>Sautéed Veal Sweetbreads*</i>	18.00
Duo of House-Made Patés, Rillettes, Served with Crudités		Mushroom Medley, Truffle Sauce	
<i>Papa's Bouillabaisse*</i>	18.00	<i>Selection of Five French Artisanal Cheeses*</i>	19.95
Fish and Shellfish in an Aromatic Saffron Broth		with Seasonal Fresh Fruit	

## Salads

<i>Organic Mesclun Salad, Garden Crudités</i>	9.00
Vinaigrette Maison	
<i>Caesar Salad</i>	12.50
<i>Roquefort Salad*</i>	12.50
<i>Add to Any Salad</i>	
<i>Grilled Norwegian Salmon*</i>	9.00
<i>Murray's Organic Chicken*</i>	9.00
<i>Garden Spinach and Grilled Shrimp Salad*</i>	19.50
Virginia Goat Cheese, Sesame Seeds	
<i>Maine Lobster and Haricots Verts Salad*</i>	20.95
House-Made Vanilla Vinaigrette	

## Les Tartes Flambées

### ALSATIAN STYLE PIZZAS

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

## Brasserie Burger

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

<b>Maine Rope Mussels</b>	21.00
White Wine Broth, Shallots, Pommes Frites	
<b>Sautéed Virginia Rainbow Trout Filets*</b>	23.50
Toasted Almonds, Lemon Brown Butter	
<b>Chef's Seasonal Garden Harvest *</b>	22.95
Garden Bounty, Herb Tomato Coulis (Vegan)	
<b>Grilled Norwegian Salmon*</b>	24.50
with Béarnaise Sauce	
<b>Papa's Bouillabaisse:*</b> Fish and Shellfish in an Aromatic Saffron Broth	28.50
<b>Murray's Grilled Organic Chicken Breast</b>	23.00
Mushrooms, Spaetzle, Fresh Thyme	
<b>Classic Creekstone Farms Beef Bourguignon</b>	25.00
Spaetzle	
<b>Marcho Farms Calf's Liver**</b>	23.95
Sautéed with Nueske's Smoked Bacon, Caramelized Onions	
<b>Cassoulet:*</b> Slow Cooked Stew of White Beans, Pork Sausage, Ham, Duck Confit	24.50
<b>La Choucroute - Traditional Alsatian Sauerkraut*</b>	25.50
Assorted Sausages, Pork, Duck Confit	
<b>Marcho Farms Veal Scaloppini</b>	26.50
Virginia Ham, Spaetzle, Madeira Sauce	
<b>Sliced Creekstone Farms Natural Sirloin Steak,*</b> Bordelaise Sauce, Brasserie Pommes Frites	28.00
<b>Seafood Pasta</b>	26.50
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
<b>Medallions of Creekstone Farms Natural Beef Tenderloin,**</b> Béarnaise Sauce	29.50
<b>Jumbo Lump Crab Cake</b> 7 oz	32.00
Remoulade Sauce, Brasserie Pommes Frites	

## Jacques' Brasserie Dinner Specials

### TUESDAY

#### **Chef Jacques' Classic Seafood Vol-Au-Vent\*** 27.

Lobster, Shrimp, Crabmeat, Scallops, Salmon, Mushrooms, Lobster Bisque, Puff Pastry, Seasonal Vegetables

### WEDNESDAY

#### **Maple Leaf Farms Duck Confit\*** 24.

Roasted Potatoes, Garden Vegetables, Sauce a l'Orange

### THURSDAY

#### **Veal Cordon Bleu\*** 27.

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

#### **Grilled Shrimp Provençal** 26.

Garlic-Garden Herb Butter, Barley Risotto, Crispy Leeks

## Sides

<b>Brasserie Pommes Frites</b>	8.00
<b>House-Made Spaetzle</b>	
<b>Papa's Sauerkraut*</b>	
<b>Haricots Verts*</b>	
<b>Roasted Herb Potatoes, Caramelized Onions*</b>	
<b>Sautéed Mushroom Medley*</b>	
<b>Vegetable du Jour*</b>	

## Desserts

<b>Selection from the Dessert Menu</b>	10.00
<b>Assorted Hot Soufflés or Baked Alaska*</b>	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.**