

Jacques' Brasserie Brunch

Brasserie "Pick Me Ups"

L'Apéritif du Patron (House Aperitif) Crémant d'Alsace, Framboise, Chambord, Raspberry 12.

L'Auberge Chez François' Mimosa Crémant d'Alsace, Orange Juice 12.

Bar Rouge Garden Bloody Mary, Tito's Vodka, Garden Cucumber Garnish 14.50

All Brunch Items Include

Our Famous Housemade Garlic Bread & "Bibelskais", Assorted Bread Basket, Glenview Farms Butter

Brunch Selections

Maine Lobster Omelette, Two Organic Farm Fresh Eggs, Garden Herbs, Roasted Russet Potatoes, Garden Niçoise Vegetables 24.

Creekstone Farms Natural Filet Mignon Benedict, Two Organic Poached Eggs, Brioche Toast, Béarnaise Sauce, Roasted Russet Potatoes and Seasonal Vegetables 28.

Crab Cake Benedict, Herb Seasoned Jumbo Lump Crab Meat, Two Local Poached Eggs, Hollandaise Sauce, Roasted Russet Potatoes, Garden Niçoise Vegetables 29.

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.