

# 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 15.

## *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 25.50

Creekstone Farms Natural Filet Mignon Benedict, Two Organic Poached Eggs,  
Brioche Toast, Béarnaise Sauce,  
Roasted Russet Potatoes and Seasonal Vegetables 29.95

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.