

# Jacques' Brasserie

## Starters

<b>Onion Soup Gratinée</b>	12.00
<b>Lobster Bisque*</b>	12.00
<b>Oysters**</b> <i>Half Dozen</i> 19.95 <i>Dozen</i> 36.95	
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
<b>Escargots de Bourgogne*</b>	21.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
<b>Maine Rope Mussels*</b>	19.95
With Garlic-Herb Butter	
<b>Trio of Norwegian Salmon*</b>	21.95
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
<b>Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*</b>	20.25
Tomato Concassé, Madeira Sauce	
<b>Boudin Blanc*</b>	21.50
Boudin Blanc, Toulouse Sausage, Bacon Wrapped Scallop on White Beans	
<b>A House Delicacy: Braised Wagyu Beef Cheeks*</b>	22.95
Wild Mushrooms, Sherry Wine Sauce	
<b>Chilled Coquille of Seafood**</b>	22.95
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	

## Salads

<b>Organic Mesclun Salad, Garden Crudités</b>	12.00
Vinaigrette Maison	
<b>Caesar Salad</b>	15.50
Cheese Medley, Anchovies, Garlic Croutons	
<b>Roquefort Cheese Salad</b>	15.95

## Brasserie Burger

<b>Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*</b>	22.95
Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites <i>Add Nueske's Bacon</i> 2.00	

### SIDES 11.00

<i>Brasserie Pommes Frites   Roasted Herb Potatoes*</i>	
<i>Haricots Verts*   Sautéed Mushroom Medley*</i>	

## Desserts

<b>Selection from the Dessert Menu</b>	12.00
<b>Assorted Hot Soufflés*</b>	14.95

**Please order at the beginning of your meal.**

<i>Julius Meinl Coffee</i>	5.00
<i>Harney and Sons Fine Teas</i>	6.00

## Main Courses

<b>Sautéed Rainbow Trout Filets*</b>	30.50
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	
<b>Grilled Norwegian Salmon*</b>	30.95
Garden Vegetables, Beurre Blanc Sauce	
<b>Papa's Bouillabaisse*</b>	34.95
Fish and Shellfish in an Aromatic Saffron Broth	
<b>Murray's Grilled Organic Chicken Breast*</b>	29.95
Mushrooms, Fresh Thyme, Garden Vegetables	
<b>Classic Beef Bourguignon*</b>	33.50
Organic Vegetables, Red Wine Sauce	
<b>½ Maine Lobster and Haricots Verts Salad*</b>	31.50
House-Made Vanilla Vinaigrette	
<b>Marcho Farms Veal Scaloppini*</b>	34.95
Virginia Ham, Wild Mushrooms, Crème Sauce	
<b>Seafood Pasta</b>	31.95
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
<b>Medallions of Creekstone Farms Natural Beef Tenderloin**</b>	39.50
Béarnaise Sauce, Seasonal Vegetables	

## Dinner Specials

### WEDNESDAY

<b>Maine Rope Mussels</b>	28.95
White Wine Broth, Shallots, Pomme Frites	

### THURSDAY

<b>Veal Cordon Bleu*</b>	34.50
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce	

### FRIDAY

<b>Classic Lobster Thermidor*</b>	43.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables	

### SATURDAY

<b>Steak au Poivre*</b>	47.50
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites	

### SUNDAY

<b>Grilled Shrimp Provençal</b>	32.95
Garlic-Garden Herb Butter, Barley Risotto, Crispy Leeks, Garden Vegetables	

\* **Gluten free item**

\*\* 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.

# Jacques' Brasserie

## Specialty Featured Bottled Beer

**Kronenbourg Lager** | France | 9

**De Ranke XX Bitter IPA** | Belgium | 10

**Orval Trappist Ale** | Belgium | 12

**Samuel Smith India Ale (18oz)** | England | 14

## Draught Beer

### **Papa's Pilsner**

Lost Rhino Brewing | Ashburn, VA | 8

### **Stella Artois**

Belgium | 8

### **Face Plant IPA**

Lost Rhino Brewing | Ashburn, VA | 8

### **Final Glide Hefeweizen**

Lost Rhino Brewing | Ashburn, VA | 8

### **Gnome for the Holidays Saison**

Silver Branch Brewing | Silver Spring, MD | 8

### **Obsidian Castle – Czech Dark Lager**

Silver Branch Brewing | Silver Spring, MD | 8

## Spirit-Free

**Hot Virginia Cider, Orange Slice,  
Cinnamon** | 8

**Sage Cranberry Soda** | 8

**Lemon Mint Sweet Tea** | 6

**Virgil's "Micro-Brewed" Cream Soda** | 7

**Dominion Root Beer** | 6

## Specialty Seasonal Cocktails

**L'Apéritif du Patron (House Aperitif)** | 13  
Crémant d'Alsace, Framboise, Chambord, Raspberry

### **La Canton Royal** | 14

Crémant d'Alsace, Domaine de Canton  
French Ginger Liqueur

### **Persephone's Tears** | 14

Crémant d'Alsace, Cointreau, Pomegranate Juice

### **Papa's Le Picon Bière (Amer Siedel)** | 14

Kronenbourg Beer, Amer Picon, Lemon

### **The Great Falls Manhattan** | 16

Woodford Reserve Bourbon,  
Dolin Rouge Sweet Vermouth, Orange Bitters

### **Holiday Cheer** | 16

Remy Martin VSOP, Cinnamon Liqueur,  
Apple Cider, Lemon Juice

### **Pepito Collins** | 16

Reposado Tequila, Agave Nectar, Lemon Juice, Soda

### **La Belle Deneuve** | 15

Tanqueray 10 Gin, Belle de Brillet  
Pear Liqueur, Lemon

### **Maple Leaf** | 15

Maker's Mark Bourbon, Thyme, Maple Syrup,  
Lemon

### **Sage Cape Cod** | 16

Grey Goose Vodka, Cramberry, Garden Sage, Honey

### **Papa's Le Vin Chaud**

(Hot Spiced Mulled Wine) | 16

Red Wine, Cognac, Cloves, Cinnamon, Orange

### **Cidre Chaud aux Epices**

(Spiced Virginia Cider) | 16

Myers Dark Rum, Virginia Cider, Brown Sugar,  
Cinnamon, Lemon, Orange

## Welcome to Jacques' Brasserie

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Hearinger, who opened the original Chez François in Washington D.C. in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

**My wish is for you to experience the best of traditional Alsatian cuisine.**

**Chef Jacques Haeringer**