

Jacques' Brasserie

Starters

Onion Soup Gratinée	12.00
Lobster Bisque *	12.00
Oysters **	Half Dozen 19.95 Dozen 36.95
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
Escargots de Bourgogne *	21.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
Maine Rope Mussels *	19.95
With Garlic-Herb Butter	
Trio of Norwegian Salmon *	21.95
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
Chive Crêpe Stuffed with Duxelle of Wild Mushroom *	20.25
Tomato Concassé, Truffle Sauce	
Warm Asparagus*	
On Virginia Country Ham, Cheese Medley	19.25
A House Delicacy: Braised Wagyu Beef Cheeks *	22.95
Wild Mushrooms, Sherry Wine Sauce	
Chilled Coquille of Seafood **	
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	22.95

Salads

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

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	22.95
Gruyère Cheese, Caramelized Onions, Brasserie Pommes frites Add Nueske's Bacon 2.00	
Add Rougié Foie Gras 15.00	
Sides 11.00	
Brasserie Pommes Frites Roasted Herb Potatoes Haricots Verts*	
Sautéed Mushroom Medley* Spaetzles	

Desserts

Selection from the Dessert Menu	12.00
Assorted Hot Soufflés*	14.95
Please order at the beginning of your meal.	
Julius Meinl Coffee	5.00
Harney and Sons Fine Teas	6.00

Main Courses

Sautéed Rainbow Trout Filets*	
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	31.50
Grilled Norwegian Salmon*	
Garden Vegetables, Beurre Blanc Sauce	32.95
Papa's Bouillabaisse*	
Fish and Shellfish in an Aromatic Saffron Broth	35.95
Murray's Grilled Organic Chicken Breast *	
Mushrooms, Fresh Thyme, Garden Vegetables	31.50
Classic Beef Bourguignon *	
Organic Vegetables, Red Wine Sauce, Spaetzles	34.50
½ Maine Lobster and Haricots Verts Salad*	
House-Made Vanilla Vinaigrette	35.95
Marcho Farms Veal Scaloppini*	
Virginia Ham, Wild Mushrooms, Crème Sauce, Spaetzles	35.95
Seafood Pasta	
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	33.50
Medallions of Creekstone Farms Natural Beef Tenderloin**	
Béarnaise Sauce, Seasonal Vegetables	39.95
Jumbo Lump Crab Cake	
Remoulade Sauce, Brasserie Pommes Frites or Garden Salad	44.95

Dinner Specials

WEDNESDAY

Maine Rope Mussels 29.95
White Wine Broth, Shallots, Pommes Frites

THURSDAY

Veal Cordon Bleu* 37.00
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 45.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

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

SUNDAY

Sauteed Shrimp and Scallops Provençal 38.00
Garlic-Garden Herb Butter, Niçoise, 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

Orval Trappist Ale | Belgium | 12

Silver Branch Thavé Dark Lager (Can) | Maryland | 7

Loirette Brasserie de la Pigeonelle | Touraine, France | 11

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 8

Stella Artois

Belgium | 8

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 8

Over The Falls Hazy IPA

Lost Rhino Brewing | Ashburn, VA | 8

Spirit-Free

Saint-Tropez Punch | 9

Guava, Pineapple, Fever Tree Club Soda

Lemon Mint Sweet Tea | 7

Virgil's "Micro-Brewed" Cream Soda | 8

Dominion Root Beer | 7

Specialty Seasonal Cocktails

L'Apéritif du Patron (House Aperit) 14
Crémant d'Alsace, Framboise, Chambord, Raspberry

La Rosette 16
Crémant d'Alsace, St. Germain Elder Flower Liqueur

Douro Blanco 17
Warre's White Port, Fever-Tree Tonic Water, Garden Mint, Lemon
"Inspired by Chef Jacques' Culinary Adventure Cruise on the Duoro River"

Papa's Le Picon Bière (Amer Siedel) 14
Kronenbourg Beer, Amer Picon, Lemon

The Great Falls Manhattan 18
Woodford Reserve Bourbon, Dolin Rouge Sweet Vermouth, Orange Bitters

Garden Mojito 18
Bacardi Rum, Simple Syrup, Fresh Lime Juice, Garden Mint

Pomerita 19
Hornitos Reposado Tequila, Cointreau, Pomegranate Juice, Fresh Lime Juice

La Belle Deneuve 17
Tanqueray 10 Gin, Belle de Brillet Pear Liqueur, Lemon

Petite Colombe 18
Hornitos Reposado Tequila, St. Germain Elderflower Liqueur, Grapefruit Juice, Rhubarb Bitters

Passion Fruit Martini 17
Grey Goose Vodka, Cointreau, Passion Fruit Purée

Tanqueray 10 Garden Thyme & Cucumber Cooler 18
Tanqueray 10, Thyme, Garden Cucumber, Fever-Tree Tonic Water

Violet Gimlet 19
Belvedere Vodka, Infused Garden Purple Basil, Lime Juice

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