

# Jacques' Brasserie Brunch

## Brasserie "Pick Me Ups"

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

L'Auberge Chez Francois' Mimosa Crémant d'Alsace,  
Orange Juice 14.

Bar Rouge Garden Bloody Mary, Tito's Vodka,  
Fresh Garden Garnishes 19.

## All Brunch Items Include

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

## Brunch Selections

Maine Lobster Omelette, Three Organic Farm Fresh Eggs, Garden \*  
Herbs, Roasted Russet Potatoes, Seasonal Vegetables 27.50.

Creekstone Farms Natural Filet Mignon Benedict, Two Organic\*\*  
Poached Eggs, Brioche Toast, Béarnaise Sauce,  
Roasted Russet Potatoes and Seasonal Vegetables 31.95

Maryland Crab Cakes Benedict, Two Poached Local Eggs, Brioche Toast,  
Hollandaise Sauce Roasted Russet Potatoes and Seasonal Vegetables  
32.95

*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.*