

Jacques' Brasserie

Starters

Onion Soup Gratinée	13.00
Lobster Bisque*	13.95
Oysters** <i>Half Dozen 20.95 Dozen 37.95</i>	
<i>Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce</i>	
Escargots de Bourgogne*	22.95
<i>Snails from the Vineyards of Burgundy with Garlic-Herb Butter</i>	
Maine Rope Mussels*	20.95
<i>With Garlic-Herb Butter</i>	
Trio of Norwegian Salmon*	22.95
<i>House-Dill Cured, Smoked and Rilletes with Salmon Caviar, Capers</i>	
Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	21.75
<i>Tomato Concassé, Truffle Sauce</i>	
Le Boudin Blanc*	22.50
<i>Toulouse Sausage, Bacon Wrapped Scallop on White Beans</i>	
A House Delicacy: Braised Wagyu Beef Cheeks*	23.95
<i>Wild Mushrooms, Sherry Wine Sauce</i>	
Chilled Coquille of Seafood**	23.95
<i>Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce</i>	

Salads

Organic Mesclun Salad, Garden Crudités	13.25
<i>Vinaigrette Maison</i>	
Caesar Salad	16.95
<i>Cheese Medley, Anchovies, Garlic Croutons</i>	
Roquefort Cheese Salad	17.95

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	23.95
<i>Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites</i>	
<i>Add Nueske's Bacon 4.00</i>	
<i>Add Rougié Foie Gras 16.00</i>	

SIDES 11.00

Brasserie Pommes Frites | Roasted Herb Potatoes
Haricots Verts* | Sautéed Mushroom Medley*
Spaetzles*

Desserts

Selection from the Dessert Menu	12.95
Assorted Hot Soufflés*	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

Sautéed Rainbow Trout Filets*	33.95
<i>Toasted Almonds, Garden Vegetables, Lemon Brown Butter</i>	
Grilled Norwegian Salmon*	34.95
<i>Garden Vegetables, Beurre Blanc Sauce</i>	
Papa's Bouillabaisse*	37.95
<i>Fish and Shellfish in an Aromatic Saffron Broth</i>	
Murray's Grilled Organic Chicken Breast*	33.50
<i>Mushrooms, Fresh Thyme, Garden Vegetables</i>	
Classic Beef Bourguignon*	36.95
<i>Garden Vegetables, Red Wine Sauce, Spaetzles</i>	
½ Maine Lobster and Haricots Verts Salad*	37.95
<i>Organic Mesclun Greens, House-Made Vanilla Vinaigrette</i>	
Marcho Farms Veal Scaloppini*	37.95
<i>Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce</i>	
Seafood Pasta	35.95
<i>Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce</i>	
Medallions of Creekstone Farms Natural Beef Tenderloin**	42.95
<i>Béarnaise Sauce, Garden Vegetables</i>	
Jumbo Lump Crab Cake	44.95
<i>Brasserie Pommes Frites, Garden Vegetables, Remoulade Sauce</i>	

Dinner Specials

WEDNESDAY

Maine Rope Mussels 31.95
White Wine Broth, Shallots, Pomme Frites

THURSDAY

Veal Cordon Bleu* 39.50
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 48.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

Steak au Poivre* 49.95
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

SUNDAY

Sautéed Shrimp and Scallops Provençal 39.95
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 | Obernai, France | 9

Orval Trappist Ale | Villers-devant, Belgium | 14

Bavarian Pils | Aying, Germany | 9

Brasserie Thiriez Amber Ale | Esquelbecq, France | 10

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 8

Stella Artois Belgium | 8

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 8

Toasted Lager

Lost Barrel Brewing | Middleburg, VA | 8

Oktoberfest Festibier

Les Trois Mousquitaries | Montreal, CA | 8

Spirit-Free

Sage Cranberry Soda | 9

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 Aperitif) | 14 Crémant d'Alsace, Framboise, Chambord, Raspberry

Les Larmes de

Persephone (Persephone's Tears) | 16 Crémant d'Alsace, Cointreau, Pomegranate Juice

Ocean Memories | 18

Hornitos Reposado Tequila, St-Germain Elder Flower Liqueur, Blue Curacao, Lime Juice

Harvest Moon | 17

Bombay 'Sapphire' Gin, AllSpice, Fever Tree Tonic Water

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

Sparkling Spiced Poire and Ginger Cocktail | 18

Captain Morgan Spiced Rum, Pear Juice, Fever-Tree Ginger Beer, Q Sparkling Water

Pomerita | 18

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

La Belle Deneuve | 17

Tanqueray 10 Gin, Pear Port, Lemon

LeCapàla Sauge(Sage Cape Cod) | 17

Grey Goose Vodka, Cranberry, Sage, Honey

Passion Fruit Martini | 18

Belvedere Vodka, Cointreau, Passion Fruit Purée

La Feuille d'Érable (Maple Leaf) | 17

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

Welcome to Jacques' Brasserie

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Heringer, 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 on your next visit to Jacques' Brasserie.

Chef Jacques Haeringer