

Jacques' Brasserie

Starters

Onion Soup Gratinée	13.50
Lobster Bisque*	13.95
Oysters** Half Dozen 20.95 Dozen 38.95 Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
Escargots de Bourgogne*	22.95
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
Maine Rope Mussels*	20.95
With Garlic-Herb Butter	
Trio of Norwegian Salmon*	22.95
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	22.75
Tomato Concassé, Bordelaise Sauce	
Betteraves d'or (v)*	22.50
Golden Beet Tartare, Vinaigrette, Capers, Chives	
A House Delicacy:	24.95
Braised Wagyu Beef Cheeks*	
Wild Mushrooms, Sherry Wine Sauce	
Chilled Coquille of Seafood**	24.50
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	

Salads

Organic Mesclun Salad, Garden Crudités	13.75
Vinaigrette Maison	
Caesar Salad	17.95
Cheese Medley, Anchovies, Garlic Croutons	
Roquefort Cheese Salad*	18.95

Brasserie Burger

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

SIDES 12.00

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.

Julius Meinl Coffee	5.00
Harney and Sons Fine Teas	6.00

* **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.

Main Courses

Sautéed Rainbow Trout Filets*	34.95
Toasted Almonds, Garden Vegetables, Lemon, Brown Butter	
Grilled Norwegian Salmon*	35.95
Garden Vegetables, Beurre Blanc Sauce	
Papa's Bouillabaisse*	40.95
Fish and Shellfish in an Aromatic Saffron Broth	
Gâteau de Légumes* (v)	35.00
Napoleon of Grilled Peppers and Fennel, Broccoli Purée, Herb Tomato Coulis	
Murray's Grilled Organic Chicken Breast*	34.95
Mushrooms, Fresh Thyme, Garden Vegetables	
Beef Bourguignon*	36.95
Garden Vegetables, Red Wine Sauce, Spaetzles	
½ Maine Lobster and Haricots Verts Salad*	38.95
Organic Mesclun Greens, House-Made Vanilla Vinaigrette	
Marcho Farms Veal Scaloppini*	39.95
Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce	
Seafood Pasta	37.95
Shrimp and Scallops, Angel Hair Pasta, Scallion, Rustic Tomato Sauce	
Medallions of Creekstone Farms Natural Beef Tenderloin**	45.50
Béarnaise Sauce, Garden Vegetables	
Jumbo Lump Crab Cake	45.75
Brasserie Pommes Frites, Garden Vegetables, Remoulade Sauce	
Ragoût de Champignons* (v)	37.95
Mushroom Medley, Braised in Red Wine, Shallots, Pearl Onions, Spaetzels	

Dinner Specials

WEDNESDAY

Maine Rope Mussels 33.50
White Wine Broth, Shallots, Pomme Frites

THURSDAY

Veal Cordon Bleu* 41.95
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 49.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

Steak au Poivre* 50.25
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

SUNDAY

Sautéed Shrimp and Scallops Provençal 41.50
Garlic-Garden Herb Butter, Niçoise, Crispy Leeks, Garden Vegetables

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | Obernai, France | 9

Orval Trappist Ale | Villers-devant, Belgium | 14

Ayinger Bavarian Pils | Aying, Germany | 9

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

Hazy IPA

Lost Rhino Brewing | Ashburn, VA | 8

Spirit-Free

Lychee Lime Fizz | 9

Lychee Juice, Rose's Syrup Club Soda, Fresh Lime Juice

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

Blueberry French 75 | 19
Beefeater Gin, Trouillard Champagne,
Blueberry Simple Syrup,
Fresh Lemon Juice

Hibiscus Flower Margarita | 18
Hornitos Reposado Tequila, Triple Sec,
Essence of Hibiscus Flowers, Fresh Lime Juice

Bisou Du Jardin | 18
Empress 1908 Gin, Garden Purple Basil,
Fresh Lime Juice

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

Le Pavilion Martini | 18
Belvedere Vodka, Lillet Blanc, Elderflower Liqueur

Cherry Bourbon Smash | 18
Maker's Mark Cherry-Infused Bourbon,
Fresh Lime Juice

Sunset on the Garden | 17
Grey Goose Vodka, Cranberry Juice,
Pineapple Juice, Q Club Soda

Fleur de Lis | 17
Hornitos Reposado Tequila, St. German Elderflower
Liqueur, Lemon Juice

La Belle Deneuve | 17
Tanqueray 10 Gin, Pear Port, Lemon

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
on your next visit to Jacques' Brasserie.**

Chef Jacques Haeringer