

Jacques' Brasserie

Starters

Onion Soup Gratinée	13.50
Lobster Bisque*	13.95
Oysters** Half Dozen 20.95 Dozen 37.95	
<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 Rillettes with Salmon Caviar, Capers</i>	
Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	22.50
<i>Tomato Concassé, Bordelaise Sauce</i>	
Betteraves d'or (v)*	22.50
<i>Golden Beet Tartare, Vinaigrette, Capers, Chives</i>	
A House Delicacy:	
Braised Wagyu Beef Cheeks*	24.95
<i>Wild Mushrooms, Sherry Wine Sauce Chilled</i>	
Coquille of Seafood**	24.50
<i>Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce</i>	
Le Boudin Blanc*	23.95
<i>Toulouse Sausage, Bacon Wrapped Scallop on White Beans</i>	

Salads

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

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>	

SIDES 12.00	<i>Add Rougié Foie Gras 16.00</i>
<i>Brasserie Pommes Frites Roasted Herb Potatoes*</i>	
<i>Haricots Verts* Sautéed Mushroom Medley* Spaetzles</i>	

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

* 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* Toasted Almonds, Garden Vegetables, Lemon, Brown Butter	34.95
Grilled Norwegian Salmon* Garden Vegetables, Beurre Blanc Sauce	35.95
Papa's Bouillabaisse* Fish and Shellfish in an Aromatic Saffron Broth	37.95
Marcho Farms Calf's Liver* Smoked Bacon, Caramelized Onions	37.00
Murray's Grilled Organic Chicken Breast* Mushrooms, Fresh Thyme, Garden Vegetables	34.95
Beef Bourguignon* Garden Vegetables, Red Wine Sauce, Spaetzles	36.95
½ Maine Lobster and Haricots	38.95
Verts Salad* Organic Mesclun Greens, House-Made Vanilla Vinaigrette	
Marcho Farms Veal Scaloppini* Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce	39.95
Seafood Pasta Shrimp and Scallops, Angel Hair Pasta, Scallion, Rustic Tomato Sauce	37.95
Medallions of Creekstone Farms Natural Beef Tenderloin** Béarnaise Sauce, Garden Vegetables	45.50
Jumbo Lump Crab Cake Brasserie Pommes Frites, Garden Vegetables, Remoulade Sauce	45.75
Bourguignon de Champions* (v) Mushroom Medley, Braised in Red Wine, Shallots, Pearl Onions, Spaetzels	37.95

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

Cassoulet 40.50
*Stew Of White Beans, Pork Sausage, Ham, Duck Confit**

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

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

Hot Cider | 8

Garnished with a cinnamon stick and orange wedge

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

Snowflake Margarita | 18
Hornitos Reposado Tequila, Cointreau,
Coconut Syrup, Fresh Lime Juice

Cranberry Tanqueray 10 Gin and Tonic | 18
Tanqueray 10 Gin, Cranberry Syrup,
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

Night Fall in Great Falls | 17
Myer's Dark Rum, Domaine de Canton Ginger
Liqueur, Fresh Lime Juice

Pomegranate Martini | 18
Belvedere Vodka, Cointreau, Pomegranate Juice,
Fresh Lime Juice

LaFeuille d'Érable (Maple Leaf) | 18
Maker's Mark Bourbon, Thyme, Maple Syrup, Lemon

Le Cap à la Sauge (Sage Cape Cod) | 18
Grey Goose Vodka, Cranberry, Sage, Honey

**Papa's Le Vin Chaud
(Hot Spiced Mulled Wine)** | 17
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 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