

# Jacques' Brasserie

## Happy Hour

Wednesday & Thursday 4:30 – 6:00 pm

### To Start

- Our "Famous" Garlic Bread, Bread & Bibelskais** 6  
**Chef's Soup du Jour\***, **Onion Soup Gratiné, Lobster Bisque\*** 10  
**Organic Mesclun Salad, Garden Cruites** 10

### Brasserie Petits Plats

- Maine Rope Mussels\*** 15  
With Garlic Herb Butter
- Trio of Norwegian Salmon\*** 17  
House Dill Cured, Smoked & Rilette with Salmon Caviar, Capers
- Chive Crêpe Stuffed with Duxelle of Wild Mushroom\*** 16  
Tomato Concassé, Madeira Sauce
- Betteraves d'or (v)\*** 16  
Golden Beet Tartare, Vinaigrette, Capers, Chives
- A House Delicacy-Braised Wagyu Beef Cheeks\*** 19  
Wild Mushrooms & Sherry Wine Sauce

- Specialty Draught Craft Beers** 7  
Papa's Pilsner Crafted by Lost Rhino  
Lost Rhino Face Plant IPA  
Stella Artois

- Fine Wines by the Glass** 10  
Rose, Pinot Blanc, Cote de Rhone

- Signature Cocktails & Crémant** 12  
L'Apéritif du Patron (House Aperitif)  
Jacques' Brasserie Manhattan  
Jose's Passionfruit Margarita  
Mosbach Crémant

\* **Gluten Free**

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.