

Jacques' Brasserie

Starters

Onion Soup Gratinée	13.50
Lobster Bisque*	13.95
Oysters** <i>Half Dozen</i> 21.95 <i>Dozen</i> 38.95	
<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</i>	
Chilled Coquille of Seafood**	24.50
<i>Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce</i>	
Les Asperges Vertes*	23.95
<i>Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg</i>	
Les Ris de Veau*	25.95
<i>Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce</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*	24.95
<i>Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites</i>	
<i>Add Nueske's Bacon</i>	4.00
<i>Add Rougié Foie Gras</i>	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.	
<i>Julius Meinl Coffee or 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*	38.50
<i>Toasted Almonds, Garden Vegetables, Lemon, Brown Butter</i>	
Grilled Norwegian Salmon*	35.95
<i>Garden Vegetables, Beurre Blanc Sauce</i>	
Papa's Bouillabaisse*	45.95
<i>Fish and Shellfish in an Aromatic Saffron Broth</i>	
Marcho Farms Calf's Liver*	37.50
<i>Smoked Bacon, Caramelized Onions</i>	
Murray's Grilled Organic Chicken Breast*	35.50
<i>Mushrooms, Fresh Thyme, Garden Vegetables</i>	
Beef Bourguignon*	39.25
<i>Garden Vegetables, Red Wine Sauce, Spaetzles</i>	
Marcho Farms Veal Scaloppini*	39.95
<i>Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce</i>	
Seafood Pasta	39.25
<i>Shrimp and Scallops, Angel Hair Pasta, Scallion, Rustic Tomato Sauce, Capers</i>	
Medallions of Creekstone Farms Natural Beef Tenderloin**	48.25
<i>Béarnaise Sauce, Garden Vegetables</i>	
Jumbo Lump Crab Cake	46.75
<i>Brasserie Pommes Frites, Garden Vegetables, Remoulade Sauce</i>	
La Choucroute Royale Garnie à L'Alsacienne*	39.95
<i>Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit</i>	
½ Maine Lobster & Haricots Verts Salad*	42.50
<i>Organic Mesclun Greens, House-Made Vanilla Vinaigrette</i>	
Le Gâteau de Légumes* (v)	39.95
<i>Roasted Organic Vegetable Napoléon, Herb Tomato Coulis</i>	

Dinner Specials

WEDNESDAY

Maine Rope Mussels 35.50
White Wine Broth, Shallots, Pomme Frites

THURSDAY

Veal Cordon Bleu* 43.25
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 54.25
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

Steak au Poivre* 54.25
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

SUNDAY

Confit de Canard 41.25
Slow Cooked Crispy Maple Leaf Farms Duck, Roasted Potatoes, Seasonal Vegetables, Grand Marnier Sauce

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | Obernai, France | 10

Orval Trappist Ale | Villers-devant, Belgium | 14

Ayinger Bavarian Pils | Aying, Germany | 11

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 10

Stella Artois

Belgium | 10

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 10

Toasted Lager

Lost Barrel Brewing | Middleburg, VA | 10

Shotter McMunn's Irish Stout

Lost Rhino Brewing | Ashburn, VA | 10

Spirit-Free

Lychee Soda | 11

Saint-Tropez Punch | 10

Guava, Pineapple, Fever Tree Club Soda

Lemon Mint Sweet Tea | 8

Virgil's "Micro-Brewed" Cream Soda | 9

Boylan Root Beer | 9

Specialty Seasonal Cocktails

L'Apéritif du Patron (House Aperitif) | 15
Crémant d'Alsace, Framboise, Chambord, Raspberry

Spring Spritz | 19

Campari, Crémant d'Alsace, Club Soda

Pomerita | 19

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

Cherry Blossom | 19

Empress 1908 Gin, St. Germain, Fresh Lime Juice

Papa's Le Picon Bière (Amer Siedel) | 15

Kronenbourg Beer, Amer Picon, Lemon

The Great Falls Manhattan | 19

Woodford Reserve Bourbon,
Dolin Rouge Sweet Vermouth, Orange Bitters

Ohh La la | 18

Bacardi Rum, St. Germain Elderflower,
Fresh Lime Juice

Le Pavillon Martini | 19

Belvedere Vodka, Lillet Blanc, Elderflower Liqueur

King's Bourbon Prelude | 19

Woodford Bourbon, Dolin Rouge Sweet Vermouth,
Cranberry Juice, Orange Juice

Sunset on the Garden | 17

Grey Goose Vodka, Cranberry, Pineapple Juice, Club
Soda

Soleil de la Brasserie | 18

Maker's Mark Bourbon, Fresh Garden Mint, Lemon
Juice, Club Soda

1800 Mule | 18

1800 Reposado Tequila, Lime Juice, Ginger Beer

JOIN US FOR HAPPY HOUR

Wednesday-Thursday from 4:30 pm – 6:00 pm

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