

# Jacques' Brasserie

**Beluga Caviar Service\*\*** 165.00 /1 oz  
Rich, Buttery, Slightly Nutty Flavor, Subtle Oceanic Notes  
Traditionally Presented with Blinis, Crème Fraîche, Egg White & Yolk, Red Onion, Chives

## Starters

**Onion Soup Gratinée** 13.75  
**Lobster Bisque\*** 13.95  
**Oysters\*\*** Half Dozen 22.95 Dozen 39.95  
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce  
**Escargots de Bourgogne\*** 24.00  
Snails from the Vineyards of Burgundy, Garlic-Herb Butter  
**Maine Rope Mussels\*** 22.00  
With Garlic-Herb Butter  
**Napoléon de Saumon Duo\*** 23.95  
Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar, Celery Root Remoulade, Capers  
**Chive Crêpe Stuffed with Duxelle of Wild Mushrooms\*** 23.50  
Tomato Concassé, Bordelaise Sauce  
**Betteraves d'or\* (v)** 23.00  
Golden Beet Tartare, Vinaigrette, Capers, Chives  
**A House Delicacy: Braised Wagyu Beef Cheeks\*** 26.00  
Wild Mushrooms, Sherry Wine Sauce  
**Chilled Coquille of Seafood\*\*** 24.75  
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce  
**Les Asperges Vertes\*** 24.50  
Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg  
**Les Ris de Veau\*** 26.95  
Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

## Salads

**Organic Mesclun Salad, Garden Crudités** 13.95  
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\*** 25.95  
Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites  
Add Nueske's Bacon 4.00  
Add Rougié Foie Gras 16.00

## SIDES 12.50

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

## Desserts

**Selection from the Dessert Menu** 13.25  
**Assorted Hot Soufflés\*** 14.95  
**Please order at the beginning of your meal.**  
Julius Meinl Coffee or Harney and Sons Fine Teas 6.00

## Main Courses

**Sautéed Rainbow Trout Filets\*** 39.95  
Toasted Almonds, Garden Vegetables, Lemon, Brown Butter  
**Grilled Norwegian Salmon\*** 37.95  
Garden Vegetables, Beurre Blanc Sauce  
**Papa's Bouillabaisse\*** 47.50  
Fish and Shellfish in an Aromatic Saffron Broth  
**Marcho Farms Calf's Liver\*** 38.75  
Smoked Bacon, Caramelized Onions  
**Murray's Grilled Organic Chicken Breast\*** 37.00  
Mushrooms, Fresh Thyme, Garden Vegetables  
**Beef Bourguignon\*** 41.95  
Garden Vegetables, Red Wine Sauce, Spaetzles  
**Marcho Farms Veal Scaloppini\*** 41.50  
Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce  
**Seafood Pasta** 41.25  
Shrimp and Scallops, Angel Hair Pasta, Scallion, Rustic Tomato Sauce  
**Medallions of Creekstone Farms Natural Beef Tenderloin\*\*** 49.25  
Béarnaise Sauce, Garden Vegetables  
**Jumbo Lump Crab Cake** 46.75  
Brasserie Pommes Frites, Garden Vegetables, Remoulade Sauce  
**La Choucroute Royale Garnie à L'Alsacienne\*** 41.50  
Alsation Feast – Sauerkraut, Sausages, Pork, Duck Confit  
**½ Maine Lobster & Haricots Verts Salad\*** 43.50  
Organic Mesclun Greens, House-Made Vanilla Vinaigrette  
**Parmesan Crusted Cauliflower "Steak"\*** 40.95  
Seasonal Vegetables Medley, Tomato Herb Coulis

## Dinner Specials

### WEDNESDAY

**Maine Rope Mussels** 37.00  
White Wine Broth, Shallots, Pomme Frites

### THURSDAY

**Veal Cordon Bleu\*** 44.25  
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

### FRIDAY

**Classic Lobster Thermidor\*** 56.50  
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

### SATURDAY

**Steak au Poivre\*** 58.95  
Prime Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

### SUNDAY

**Confit de Canard** 43.00  
Slow Cooked Crispy Maple Leaf Farms Duck, Roasted Potatoes, Seasonal Vegetables, Grand Marnier Sauce

\* 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 | 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  
**Over the Falls Hazy IPA**  
Lost Rhino Brewing | Ashburn, VA | 10

## Spirit-Free

- Lychee Lime Fizz** | 11  
Lychee Juice, Rose's Syrup, Club Soda,  
Fresh Lime Juice  
**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** | 8

### JOIN US FOR HAPPY HOUR

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

## Specialty Seasonal Cocktails

- L'Apéritif du Patron (House Aperitif)** | 14  
Crémant d'Alsace, Framboise, Chambord, Raspberry  
**Spring Spritz** | 19  
Campari, Crémant d'Alsace, Club Soda  
**Passion Fruit Margarita** | 19  
Hornitos Reposado Tequila, Cointreau,  
Passion Fruit Puree, 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 Elder Flower,  
Fresh Lime Juice  
**Espresso Martini** | 19  
Stoli Vanilla, Kahlua, Fresh Espresso  
**Le Pavilion 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, Lime Juice, Ginger Beer

## 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**