

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
Alsatian 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
1 ½ 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

Ayingen 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

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

Parisian Spritz | 19

St. Germain, Crémant d'Alsace, Fever Tree Club Soda

Passion Fruit Margarita | 19

Hornitos Reposado Tequila, Cointreau,
Passion Fruit Puree, Fresh Lime Juice

Bisou Du Jardin | 19

Empress 1908 Gin, St. Germain, Garden Purple Basil,
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

Garden Mint Mojito | 19

Bacardi Rum, Simple Syrup, Fresh Lime Juice,
Garden Mint

Paloma | 18

Hornitos Tequila, Grapefruit, Lillet Blanc, Lime Juice

Pavilion Martini | 19

Belvedere Vodka, Elderflower, Lillet Blanc

The Ruby | 19

Bulleit Rye Whiskey, Domaine de Canton Ginger Liqueur,
Fresh Lime Juice, Pomegranate Juice

Lychee Martini | 19

Grey Goose Vodka, Triple Sec, Lychee, Lime Juice

La Vie en Rose | 19

Tanqueray 10 Gin, Dolin Chambéryzette (Strawberry
Aperitif), Fresh Lemon Juice, Club Soda

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