

BRASSERIE RUHLMANN

BRUNCH MENU SUNDAY 11:30AM—3:30PM

APPETIZERS

BLUEBERRY PANCAKES
MAPLE SYRUP
14

Field Greens with Gorgonzola Cheese 13
*cherry tomatoes ~ heirloom radish
mustard vinaigrette*

Three Onion Gratinée 12
onion broth baked with comté cheese

Lobster Bisque 13
puff pastry with lobster & crab

Parisian Steak Tartare 16/24
condiment sauce ~ frisée ~ watercress

Crab Cake 16
grainy mustard coleslaw ~ caper vinaigrette

RAW BAR

Littleneck Clams (six) 14

Jumbo Shrimp
Cocktail 16

East Coast
Oysters (six) 18
blue point ~ beausoleil

West Coast
Oysters (six) 20
hama hama ~ kumamoto

PLATEAUX DE FRUITS DE MER

for one 32
for three 86 for five 138

jonah crab ~ oysters
clams ~ shrimp
lobster ~ mussels
mignonette ~ cocktail sauce
dijonnaise

FRESHLY BAKED BREAD BASKET pp 12
assorted croissant - scone - pain au chocolat

OEUFs

served with home-style potatoes

EGGS ROCKEFELLER 19
*english muffin ~ spinach ~ poached eggs ~
ham ~ bacon ~ mornay ~ hollandaise*

Wild Mushroom Omelet 17
seasonal selection ~ 3 farm fresh eggs

Ham & Gruyere Omelet 17
french ham ~ 3 farm fresh eggs

Eggs Benedict 18
*english muffin ~ poached eggs ~ ham
hollandaise*

Eggs Norwegian 18
english muffin ~ smoked salmon ~ hollandaise

SIDE DISHES

APPLEWOOD SMOKED BACON 6

CREAMED SPINACH 9

WILD MUSHROOMS 13

BRUSSELS SPROUTS & BACON 10

MAPLE SAUSAGES 6

HARICOTS VERTS 9

HAND-CUT FRIES 8

SELECTION OF ARTISANAL CHEESES 23

*honey walnuts ~ marinated figs
quince paste ~ toasted bread*

FOURME D'AMBERT 9
cow

COMTÉ SAINT ANTOINE 10
cow

CAMEMBERT 6
cow

CHEVROT 10
goat

BREBIS DE PYRÉNÉES 9
sheep

CHAMPAGNE

By the Glass

moet imperial 18

champagne
nv

ENTRÉES

Hanger Steak Frites 28
bearnaise sauce ~ hand-cut french fries

Grilled Chicken Paillard 28
*ginger marinated tomatoes ~ onion
parmesan ~ wild rocket salad*

Grilled Branzino 34
*smoked spices ~ couscous ~ avocado
grapefruit ~ chickpeas ~ lemon vinaigrette*

Crêpe Monsieur / Madame 20/22
jambon de paris ~ béchamel ~ melted gruyère

Shrimp & Lobster Roll 28
*curry & kaffir lime leaf mayonnaise
tarragon ~ celery*

American Kobe Hamburger 24
gruyère ~ mozzarella ~ bleu cheese ~ add \$1

Vegetable Salad 18
*mixed greens ~ corn ~ feta
oregano dressing
grilled chicken 7 grilled tuna 10 shrimp 9*

billecart salmon 26
brut reserve champagne nv

goerg tradition 24
champagne rose
nv

lucien albrecht 14
crémant d'alsace
nv

BLANC

xavier flouret 14
sancerre - sauvignon blanc

new harbor 12
sauvignon blanc - new zealand

fevre - les champs royaux 16
chardonnay ~ chablis ~ bourgogne

patz & hall 18
chardonnay ~ sonoma

stellina 11
pinot grigio - italy

veltliner gottschelle reserve 15
gruner - austria

ROUGE

wild horse 15
pinot noir - central coast - ca

domaine raphael bubois 14
pinot noir - bourgogne

domaine brusset 11
cote du rhone

simi 16
cabernet ~ napa

terrazas reserva 15
malbec - argentina

chateau billerond 14
merlot - st emilion

Chateau Olivier 22
Grand Cru Classe de Graves - Pessac Leognan - 01

DEMI BOUTEILLES

104 billecart salmon - brut reserve - champagne nv 62
408 sancerre - sautereau - 09 31
407 grgich hills estate - fume blanc - 07 46
403 dry creek - chardonnay - russian river - 07 28
409 qupe estate - chardonnay - santa barbara - 11 36
410 heller estate - chardonnay - carmel valley - 09 34
402 trefethen estate - cabernet sauvignon - napa - 05 64
405 cote du rhone - rasteau - 08 24