



BRASSERIE LUNDI

Seafood Bar OYSTERS ON THE HALF SHELL • MP

Pink peppercorn mignonette, cucumber, lemon

SHRIMP COCKTAIL • 18

Avocado, puffed quinoa, cocktail
and remoulade, sherry vinegar

ARTISAN BREAD with housemade butter

8

HORS D'OEUVRES

AVOCADO TOAST

Poached egg, radish, arugula, parmesan

GARDEN SALAD

Fines herbs, radish, sherry vinaigrette

LYONNAISE SALAD

Bacon lardon, poached egg, crouton, bacon vinaigrette

CHICKEN WALDORF SALAD

Apple, grape, celery, butter lettuce, french mayonnaise, walnut

STEAK TARTARE

Pickled shallot, caper, cornichon, radish, watercress,
toasted sourdough

LAMB MERGUEZ CROQUETTES

Preserved lemon, cilantro, cucumber, harissa yogurt

SOUPE À L'OIGNON

Caramelized onion, beef jus, comte cheese, crusty sourdough

ENTRÉES

CROQUE MADAME

Brioche, jambon de paris, comte, sunny side egg

FRENCH DIP BAGUETTE

Wagyu top round, horseradish, melted onion, comte, au jus

BURGER LUNDI

Dry age blend, pickled red onion, lettuce, tomato, raclette,
sauce mystère, pommes frites

RISOTTO

Assorted mushrooms, preserved truffle, chives, evoo

MOULES FRITES

PEI mussels, white wine, preserved lemon, harissa,
cilantro, pommes frites

ROASTED SALMON

Marinated cucumber, heirloom tomato, yuzu kosho vierge

CHICKEN PAILLARD

Crispy chicken, baby arugula, lemon, capers, beurre noisette

STEAK FRITES

7oz strip, sauce café de paris, pommes frites

LES ACCOMPAGNEMENTS

POMMES FRITES *French fries*

10

HARICOT VERTS *Pickled Shallots, Roasted Garlic Oil*

9

FRICASSÉE OF MUSHROOMS

12

CHARRED BROCCOLINI *Bagna càuda*

9

WINES BY THE GLASS

Red

Crous St. Martin “Les Étriers”

Rhône Valley, France, *Grenache, Syrah*

13

Xanadu “Circa 77”

Margaret River, Australia, *Cabernet Sauvignon*

14

Portillo Malbec

Uco Valley, Mendoza, Argentina, *Malbec*

16

Planet Oregon by Soter

Willamette Valley, USA, *Pinot Noir*

17

White

Henri Bourgeois “Petit Bourgeois”

Val de Loire IGP, France, *Sauvignon Blanc*

13

Chemistry Pinot Gris

Willamette Valley, USA, *Pinot Gris*

16

Alain de la Treille Vouvray “Les Folies”

Vouvray, Loire, France, *Chenin Blanc*

17

Bodega Garzón Reserva

Maldonado, Uruguay, *Albariño*

18

Sparkling

Duc de Valmer Blanc de Blanc Brut

France, *Chardonnay*

8

Crémant de Loire “Les Glories”

Loire Valley, France, *Chenin-led blend*

18

Rosé

Höpler “Pannonica”

Burgenland, Austria, *Pinot Noir, St. Laurent, Blaufränkisch*

12

Minuty “M” Rosé

Côtes de Provence, France, *Grenache, Syrah, Cinsault*

16

Château d’Esclans “Whispering Angel”

Côtes de Provence, France, *Grenache, Cinsault, Vermentino*

18

Orange Wines

Klet Brda “Colliano”

Goriška Brda, Slovenia, *Ribolla Gialla*

14

BEER

Local

SweetWater 420

American Pale Ale

9

SweetWater Atlanta's OG

American IPA

9

Wild Heaven “Emergency Drinking Beer”

Pilsner

8

Domestic

Left Hand

Milk Stout

10

Victory Golden Monkey

Belgian-Style Tripel

11

Victory Juicy Monkey

Juicy IPA

11

Allagash White

Belgian-Style Witbier

10

Sierra Nevada

American Pale Ale

9

Yuengling Traditional

American Amber Lager

7

International

Guinness Draught

Irish Dry Stout

10

Stella Artois

European Pale Lager

9

La Chouffe

Belgian Strong Golden Ale

12

Duvel

Belgian Strong Golden Ale

13

Kronenbourg 1664

European Pale Lager

9

Kronenbourg 1664 Blanc

Belgian-Style Witbier

9

Modelo Especial

Mexican Lager

8

BREAKFAST

Monday - Friday 8am-11am

LUNCH

Monday - Friday 11am - 3pm

DINNER

Sunday - Thursday 5pm - 10pm

Friday & Saturday 5pm - 11pm

BRUNCH

Saturday - Sunday 11am - 3pm

COCKTAILS

KIR / KIR ROYAL • \$15/\$16

Crème de Cassis, Sauvignon Blanc / Crémant

BRIZA VERDE • \$16

Tequila, Cucumber, Coco Aloe Water, Lime

VIEUX CARRÉ • \$22

Rye, Cognac, Sweet Vermouth, Bénédictine

FRENCH 75 • \$16

Gin, Crémant, Lemon, Simple

OLIVE BRANCH • \$18

Vodka, Gin, Cocchi Americano, Olive Oil

LA PÊCHE • \$16

French Rum, Peach Liqueur, Boomsma, Lime

HUGO SPRITZ • \$16

St-Germain, Crémant, Mint

SAFFRON OLD FASHIONED • \$19

Bourbon, Honey-Saffron Syrup, Bitters

ZERO-PROOF

CITRUS & SMOKE • \$14

Orange, Pineapple, Lime, Smoked Paprika

ALLIGATOR BEER • \$14

Lychee, Ginger, Lime, Pomegranate

WATER

San Pellegrino

8

Acqua Panna

8

**EXECUTIVE CHEF
AKHTAR NAWAB**

**CHEF DE CUISINE
NICHOLAS TARNATE**

BRASSERIELUNDI.COM • @BRASSERIELUNDI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.