

ARTISAN BREAD
with housemade butter

8

Seafood Bar

OYSTERS ON
THE HALF SHELL • MP

Pink peppercorn mignonette, cucumber, lemon

SHRIMP COCKTAIL • 18

Avocado, puffed quinoa, cocktail
and remoulade

PLATEAU DE FRUITS DE MER
PETIT • 95 GRAND • 150

Charcuterie

FOIE GRAS AU TORCHON • 30

Stonefruit preserves, pralines, saba, brioche

PÂTÉ GRAND-MÈRE • 22

Pork and chicken liver, cornichon, dijon,
toasted sourdough

HAM TERRINE • 22

Caperberries, pickled mustard seeds, frisée,
sherry vinegar

BRASSERIE LUNDI

HORS D'OEUVRES

SALADE LYONNAISE	17
Frisée lettuce, Bacon lardons, poached egg, croutons	
SALADE DE CHÈVRE	16
Goat cheese salad, artisan greens, shallots, sherry vinaigrette	
CROQUETTES DE MERGUEZ	16
Lamb, preserved lemon, cilantro, cucumber, harissa yogurt	
FRENCH ONION SOUP	21
Caramelized onion, beef jus, comté cheese, crusty sourdough	
ESCARGOT RISOTTO	22
Burgundy snails, garlic-parsley risotto	
BEEF TARTARE	26
Pickled shallot, caper, cornichon, radish, watercress, toasted sourdough	
SPAGHETTI NERO	28
Squid ink, lump crab, calabrian chili, lemon, mint, mollica	

LES ACCOMPAGNEMENTS

POMMES FRITES	<i>French fries</i>	10
POMMES PURÉE	<i>Mashed potatoes</i>	10
FRICASSÉE DE CHAMPIGNONS	<i>Sautéed mushrooms</i>	12

BROCCOLINI GRILLÉS	<i>Bagna càuda</i>	9
HARICOTS VERTS	<i>Pickled shallots and roasted garlic oil green beans, pickled shallots</i>	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

ENTRÉES

MOUCLADE	28
Grilled mussels in a broth, lemon aioli and sichuan pepper, pommes frites	
GNOCCHIS À LA PARISIENNE	25
Basil pistou, zucchini, parmigiano, pine nut velouté	
FRIED GREEN TOMATO	25
Daikon radishes, cucumber, ginger, koshihikari rice, curry	
SAUMON RÔTI À LA JAPONAISE	33
Marinated cucumber, heirloom tomato, yuzu kosho vierge	
HALIBUT EN PAPILLOTE	38
Charred leeks, fennel, fumet blanc, smoked trout caviar	
POULET RÔTI	35
Roasted half chicken, bacon, corn, mushroom, natural jus	
BURGER LUNDI	29
Dry age blend, pickled red onion, lettuce, tomato, raclette, sauce mystère, pommes frites	
STEAK FRITES	52
Café de Paris sauce	

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

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