

# BRASSERIE

BY UPPER CRUST

## SOUP & SALAD

### Onion Gratinee

Dark rich broth with hearty onions, baguette, and gruyere Cup \$4 - Bowl \$6

### Florentine Bisque

Sherried tomato spinach cream  
Cup \$4 - Bowl \$6 - Add Shrimp or Crab \$3

### Caesar Jardiniere \$7

Mixed butter leaf and greens, anchovy caper dressing, red onion, crouton.

### Brasserie \$8

Field greens, garden vegetables, French croutons.

### Nicoise \$8

Classic Nicoise salad with choice of shrimp, tuna, or salmon

## Bar a la Mer

### Petite Plateau \$25

3 oysters, 3 shrimp, 3 clams, smoked salmon, crab cocktail

### Royal Plateau \$45

6 oysters, 6 shrimp, 6 clams, smoked salmon, crab cocktail

### Grand Plateau \$80

8 oysters, 8 shrimp, 8 clams, smoked salmon, crab cocktail, lobster tail

### A la Carte

Huitres - Oysters - \$15 1/2 Dozen

Crevettes - Shrimp - \$9 1/2 Dozen

Palourdes - Clams - \$6 1/2 Dozen

La Gravlax - Smoked Salmon - \$9 3 oz.

Crab Cocktail - \$12 3 oz.

Lobster Tail - Market Price

### ★ HORS D'OEUVRES ★

**Mushroom Bouille \$8**  
Bakery bread bowl, forest mushrooms, gruyere, and Bordeaux demi glace

**Country Pate \$14**  
Duck and Rabbit liver, stilton bleu fig compote, cornichon relish

**Brie Almondine \$10**  
Veronique style with apple and grapes

**Crepe Du Jour \$10**  
French crepe of the day served with choice of house salad

**Shells a La Mer \$14**  
Clams, mussels, sherry cream, and baguette

**Oysters Provencale**  
\$15 1/2 dozen \$30 dozen  
Tomato, capers, onion, herbs, and garlic

## PEASANT PLATS

❖ **Croque Monsieur \$12**  
Ham, gruyere, béchamel, and egg on country white with potato salad

❖ **Croque Madame \$12**  
Turkey, spinach, tomato, béchamel, and egg on country white with potato salad

❖ **Brasserie Burger \$12**  
Angus burger served on a fresh Kaiser bun with pomme frites

❖ **Bourgoise Burger \$14**  
Veal, bacon, poached egg, apple potato mash

❖ **Tortierre \$14**  
Fresh baked pot pie with choice of chicken, beef, or vegetable



## ENTREES

❖ **Vegetarian \$20**  
Ratatiouille, red cabbage, spatzelle, haricot vert

**Coque Au Cidre \$24**  
Honey lavender hen, potato apple mash, forest mushrooms, local cider

**Cassoulet Canard \$28**  
Confit duck, andiouille, white beans, bacon, roasted vegetables

**Pork Saveur \$26**  
Pork tenderloin, red cabbage, forest mushrooms, spatzelle, crème fresh

**Bouiabbaisse \$28**  
Shells, fish, crevettes, fume, red wine, baguette

**Sole Meuniere \$26**  
Diver scallops, spinach cream, garlic, sherry

**Tournedos \$30**  
Mignonettes, haricot vert, mushrooms. Béarnaise, bordelaise, pate

**Lobster Normandy Market Price**  
Cold water tail, tomato, tarragon cream, spatzelle

**Coquilles St. Jaques \$30**  
Diver scallops, spinach cream, garlic, sherry

### Sunday Famile Diner

Sundays from 4-8pm

Choose from fried chicken, perisienne ham, pot roast or fried flounder

Choose 3 family sides

Hericot Vert	Braised Red Cabbage	Pomme Frites
Spatzelle	Ratatiouille	Side Salad
Apple Potato Mash	Forest Mushrooms	

Adults \$22 • Children 12 & under \$14 • Under 5 Free

### Plats Frites

Served with hand cut pomme frites and sauce béarnais

### Filet Mignon

Petite - \$24 - Grand - \$30

### Flat Iron Steak

Petite - \$20 - Grand - \$26

### Pork Tenderloin

Petite - \$20 - Grand \$24

### Pan Seared Duck

\$26

### A La Mer

Choice of Shrimp or Oysters - \$22



### ★ A LA CARTE \$5 ★

**Hericot Vert**  
Fresh cut green beans

**Spatzelle**  
Alsatian potato dumplings

**Apple Potato Mash**  
**Braised Red Cabbage**

**Ratatiouille**  
Eggplant stew

**Forest Mushrooms**

**Pomme Frites**  
Hand cut french fries

**Side Salad**  
Your choice of Brasserie or Nicoise