

Le Sel Bistro

Brunch

❖ Curiosities ❖

Soup de Jour

Chefs choice of the day 9

Avocado & Nova Salmon Toast

Poached Egg*. Cold Smoked Salmon. Avocado.
Hollandaise Sauce. Caper Berry. Artisan Bread 25

Avocado Toast & Egg

Poached Egg* Avocado. Artesian Bread. 16

Rib Eye & Egg

Prime Rib Eye Steak*. Baby Arugula Salad.
Chimichurri. Sunnyside Egg*. Roasted Potatoes 28

Lamb, Eggs & Grits

Grilled Lamb Chops. Sunnyside Egg*. Grits. Gruyere.
Aged White Cheddar. Arugula Salad 26

Shrimp, Eggs & Grits

Sautéed Shrimp. Sunnyside Egg*. Grits. Gruyere.
Aged White Cheddar. Arugula Salad 25

Bacon Lardon & Brussels

Brussel Sprouts roasted in Lardon. Shallots. Bacon.
Poached Egg*. Balsamic 17 - add Avocado 3

Mushroom Medley

Adam's Local Foraged Mushrooms. Poached Egg*.
Baby Spinach. Gruyere. Cream. Thyme 18

❖ Brioche French Toast ❖

A La Banane

Caramelized Banana. Roasted Hazelnuts.
Mascarpone 16

Pommes

Caramelized Apple. Roasted Hazelnuts.
Mascarpone 16

Traditional

Roasted Hazelnuts. Mascarpone 15

❖ Omelets ❖

served with breakfast potatoes

Hardwood Smoked Bacon

Hardwood Smoked Bacon. Arugula.
Aged White Cheddar 19

Local Foraged Mushrooms

Adam's Local Foraged Mushrooms.
Goat Cheese. Spinach. Tomato 18

Jambon de Paris

Jambon de Paris. Caramelized Onion.
Tomato. Mornay 19

❖ Benedicts ❖

served with breakfast potatoes

Pork Belly

Poached Eggs*. Pork Belly. Tomato. Arugula.
Hollandaise. English Muffin 19

Dungeness Crab

Poached Eggs*. Dungeness Crab. Avocado. Spinach.
Hollandaise. English Muffin 26

Filet Mignon

Poached Eggs*. Choice Filet Mignon* Spinach.
Hollandaise. English Muffin 28

Nova

Poached Eggs*. Cold Smoked Salmon. Avocado.
Tomato. Capers. Hollandaise. English Muffin 25

Traditional

Poached Eggs*. Jambon de Paris.
Hollandaise. English Muffin 18

❖ Salad ❖

Citrus Chicken

Grilled Citrus Chicken. Dates. Avocado. Tomato.
Candied Walnuts. Red Onion. Mixed Greens 21

Ribeye*

Prime Ribeye*. Red Onion. Tomato. Avocado.
Radish. Mixed Greens 25

Alaskan Salmon

Grilled Alaskan Salmon. Toasted Pine Nuts. Asparagus.
Sundried Tomato. Caper Berry. Avocado. Mixed Greens 27

Shrimp Niçoise

Sautéed Shrimp. Tomato. Radish. Avocado.
Olive. Mixed Greens 23

❖ Sandwiches ❖

served with mixed green salad - sub soup for \$5

Croque Madame

Jambon de Paris. Sunnyside Egg*. Mornay.
Brioche Bread 18

Grilled Bacon & Cheese

Hardwood Smoked Bacon. Aged White Cheddar.
Fromager d' Affinois. Tapenade. Sourdough Bread 18

Chicken & Brie

Citrus Chicken. Triple Cream Brie. Date Jam.
Caramelized Onion. Arugula. Baguette 19

Steak

Prime Ribeye*. Blue Cheese. Caramelized Onion.
Tomato. Tapenade. Arugula. Baguette 25

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your chances of food borne illness.

*All foods are cooked to order. Not all ingredients are listed. Alert your server to any allergies.

❖ Mimosas ❖

Your choice 10

Orange
Ginger
Grapefruit
Pomegranate
Rotating Flavor

❖ Bloody Mary's ❖

Bourbon & Bacon

Bourbon Mary 11

Farmer's

Traditional Mary with Pork Belly Garnish 12

Bloody Maria

Blanco Tequila 10

Traditional

Traditional Vodka Mary 10

Caesar

Vodka. Clamato. Spices 10

❖ Breakfast Cocktails ❖

Fuzzy Navel

Orange Juice. Vodka. Peach. Bing Cherry 11

Morning Mule

Orange Juice. Ginger Beer. Vodka. Lime 13

Salty Dog

Grapefruit Juice. Vodka. Salt. Lime 11

Tequila Sunrise

Blanco Tequila. Orange Juice. Bing Cherry Juice 12

French 75

Sparkling Wine. Gin. Simple Syrup. Lemon Juice 13

❖ Juice ❖

Your choice 5

Grapefruit
Orange
Pineapple
Pomegranate
Tomato

❖ Coffee ❖

Coffee by Caffé Vita.

French Press

Organic Sumatra Gayo River Blend

A rich, aromatic cup with well balanced flavors of brown sugar, tobacco, dark chocolate, and earthiness. Accented with notes of tobacco and hops throughout the warm, comforting finish

2 Cup Press 6

4 Cup Press 12

Espresso

Del Sol Blend

Rich and complex with aromas of dark chocolate, butterscotch, and praline.

A deep, silky, amber crema with a sweet caramel finish

Americano or Demitasse 4

Cappuccino or Latte 5

Breve 6

❖ Loose Leaf Teas ❖

Your choice 5

Ruby Oolong

Oolong is deeply oxidized and slowly baked. Complex layers of cocoa, raisins and black cherry with aromatic notes of caramelized fruit and chocolate

Darjeeling Earl Grey

Organic bergamot oil from Calabria Italy, sweet, toasted cocoa flavor of black tea base, bright, warm and comforting black tea

English Breakfast

A blend of black teas, full bodied, brisk and malty with a nuanced caramel sweetness

Jade Cloud Green

Three styles of Green Tea, steamed, oven baked and roasted; blended together to make the perfect tea.

Peppermint

Naturally caffeine-free, Peppermint is a smooth, relaxing and flavorful tea.

Lemon Chamomile

Herbal infusion with lemon rind, calming notes of honey and fig, whole chamomile flowers, strong sweet fragrance

Masala Chai

Robust and malty Assam balanced with orange pekoe. Spicy yet balanced, highlighting aromatic Guatemalan cardamom, hot and citrusy ginger and sweet cinnamon with accents of black pepper and fragrant cloves