

Le Sel Bistro ~ Brunch

Welcome to Le Sel Bistro. We are a French-style restaurant and have taken care to create a menu comprised of traditional French dishes with locally sourced foods. Our dishes are made to order with attention to taste, aroma and texture, therefore can take time to create. We want you to sit back, relax and enjoy your dining experience with Le Sel Bistro. Bon Appetit!

☘ Breakfast Curiosities ☘

Pastry Wrapped Triple Cream Brie

Triple Cream Brie. Puff Pastry. Granny Smith Apples.
Toasted Baguette. Jam. Balsamic. Hazelnuts 18

Bagel & Nova

Cold Smoked Salmon. Whipped Cream Cheese.
Caper berries. Toasted Bagel. Arugula Salad 19

Breakfast Sandwich

Bacon, Smoked Ham or Pork Belly. Scrambled Egg. Tomato.
Aged White Cheddar. Toasted Bagel. Breakfast Potatoes 18

Avocado & Nova Salmon Toast

Poached Egg*. Cold Smoked Salmon. Avocado.
Hollandaise Sauce. Artisan Bread. Baby Arugula Salad 23

New York Steak, Grits & Egg

Prime New York Steak*. Sunnyside Egg*.
Aged White Cheddar Grits. Baby Arugula Salad 30

Lamb Chops, Grits & Egg

Lamb Chops. Sunnyside Egg*.
Aged White Cheddar Grits. Baby Arugula Salad 27

Bacon Lardon & Brussels

Brussel Sprouts roasted in Lardon. Shallots. Bacon.
Poached Egg*. Balsamic 16 - Add Avocado 3

Mushroom Medley

Adam's Local Foraged Mushrooms. Poached Egg*.
Arugula. Gruyere. Cream. Thyme. Toasted Baguette 19

Pastries

Ask your server for our daily selection.

☘ Brioche French Toast ☘

A La Banane

Caramelized Banana. Roasted Hazelnuts.
Mascarpone 16

Pommes

Caramelized Apple. Roasted Hazelnuts.
Mascarpone 16

☘ 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. Arugula. Tomato 18

Jambon de Paris

Smoked Ham. Caramelized Onion.
Tomato. Béchamel Sauce 19

☘ Benedicts ☘

served with breakfast potatoes

Pork Belly

Poached Eggs*. Pork Belly. Tomato. Arugula.
Hollandaise. English Muffin 21

Nova

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

Traditional

Poached Eggs*. Smoked Ham.
Hollandaise. English Muffin 19

Filet Mignon

Poached Eggs*. Prime Filet Mignon*. Arugula.
Hollandaise. English Muffin 30

B.T.A.

Poached Eggs*. Bacon. Tomato.
Avocado. Hollandaise. English Muffin 19

☘ Soup & Salad ☘

Soup de Jour

Chefs choice of the day. Cup 5 - Bowl 8

Entrée House Salad

Mixed Greens. Radish. Tomato. Blue Cheese.
Apples. Candied Hazelnuts 12
Add Chicken 6 - New York Steak 14 - Salmon 8

☘ Burger & Sandwiches ☘

served with mixed green salad, potato salad or kettle chips. sub soup \$4

Le Sel Burger

Ground Chuck. Triple Cream Brie. Bacon Jam. Arugula.
Tomato. Garlic Aioli. Pickle. Brioche Bun 18

Chicken & Brie

Citrus Chicken. Triple Cream Brie. Date Jam.
Caramelized Onion. Arugula. Baguette 18

Grilled Bacon & Cheese

Hardwood Smoked Bacon. Aged White Cheddar.
Tomato. Arugula Sourdough Bread 16

French Dip

Sliced Prime Roast Beef. Gruyere.
Caramelized Onion. Baguette. Au Jus 19

Deli Style

Choice of Prime Roast Beef or Ham. Aged White Cheddar.
Mayonnaise. Tomato. Lettuce. Choice of Bread 16

Croque Madame

Jambon de Paris. Brioche. Béchamel Sauce.
Sunnyside Egg* 18

*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. Please alert your server to any allergies.

** One check required for parties of 6 or more.

Le Sel Bistro Beverages

❖ Mimosas ❖

Your choice 11

Blackberry

Cherry

Ginger

Grapefruit

Orange

Pear

Pineapple

Pomegranate

Watermelon

❖ Bloody Mary's ❖

** Choice of Housemade Pickle Vodka or Regular Vodka **

Bourbon & Bacon

Kentucky Bourbon 12

Farmer's

Traditional Mary with Pork Belly Garnish 12

Bloody Maria

Blanco Tequila 11

Traditional

Vodka 11

Caesar

Vodka. Clamato. Spices 11

❖ Cocktails ❖

Your choice 13

Le Sel Summer

Vodka. Malibu Rum. Peach Schnapps. Blue Curacao. Lemon

Tequila Limeade

Tequila. Limeade. Soda. Mint

Malibu Dream

Malibu Rum. Coconut Cream Liqueur. Pineapple. Orange Juice.

Bellini Mule

Vodka. White Peach Puree. Ginger Beer. Lime

OJ Gin Spritz

Gin. Orange Juice. Peach Schnapps. Sparkling Wine. Cranberry

White Peach Fizz

Vodka. White Peach Puree. Lemon. Sparkling Wine

❖ Juice ❖

Your choice 6

Grapefruit

Orange

Pineapple

Pomegranate

Tomato

❖ Coffee ❖

by Caffé Vita ~ Seattle Washington

French Press

Organic Sumatra Gayo River Blend

2 Cup Press 7

4 Cup Press 14

Espresso

Organic Del Sol Blend

Americano or Demitasse 5

Cappuccino or Latte 6

Breve 7

❖ Loose Leaf Teas ❖

Your choice 6

Ruby Oolong

Oolong is deeply oxidized and slowly baked. Complex layers of cacao, 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

Hibiscus Berry

The botanical blend of rosehips, currants, elderberries and hibiscus make for a tangy-sweet tea bursting with flavor.