

# 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 19

### 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 17 - 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.

## ☘ Benedicts ☘

*served with breakfast potatoes*

### Pork Belly

Poached Eggs\*. Pork Belly. Tomato. Arugula.  
Hollandaise. English Muffin 23

### Nova

Poached Eggs\*. Cold Smoked Salmon. Avocado.  
Tomato. Capers. Hollandaise. English Muffin 26

### 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

### House Salad

Mixed Greens. Radish. Tomato. Blue Cheese.  
Shaved Fennel. Apples. Candy Hazelnuts  
Starter 8 - Entrée 14

Additions: Chicken 6 - New York Steak 18 - Salmon 14

## ☘ Brioche French Toast ☘

### A La Banane

Caramelized Banana. Roasted Hazelnuts.  
Mascarpone 17

### Pommes

Caramelized Apple. Roasted Hazelnuts.  
Mascarpone 17

## ☘ 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 19

### Jambon de Paris

Smoked Ham. Caramelized Onion.  
Tomato. Béchamel Sauce 19

## ☘ 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 19

### 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 17

### 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 17

### Croque Madame

Jambon de Paris. Brioche. Béchamel Sauce.  
Sunnyside Egg\* 19

\*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 House-infused Pickle 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 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

**Hibiscus Berry**

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