

Le Sel Bistro ~ Brunch

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!

🌿 Starters 🌿

Charcuterie

Artisanal Meat. Cheese. Fruit.

Nuts. Cornichons. Jam. Baguette 26

Bacon Lardon & Brussels

Brussel Sprouts roasted in Lardon. Shallots. Bacon.

Poached Egg*. Balsamic Glaze 22 - Add Avocado 3

🌿 Soup & Salad 🌿

French Onion Soup

House made French Onion topped with

Gruyere-Fontina-Gouda Blend & Garlic Toasted Baguette 10

Arugula Salad

Arugula. Tomato. Watermelon Radish. Balsamic Dressing.

Starter 9 - Entrée 15

Orange Summer Salad

Mixed Greens. Oranges. Goat Cheese.

Pine Nuts. Fennel. Orange Vinaigrette

Starter 9 - Entrée 15

🌿 Benedicts 🌿

*served with your choice of breakfast potatoes,
cheddar grits, fruit or salad.*

- All served on an English Muffin with Hollandaise -

Crab Cake

Poached Eggs*. Crab Cakes. Arugula 28

Nova

Poached Eggs*. Cold Smoked Salmon. Avocado.

Tomato. Capers 26

(The Nova is a cold smoked product and is served chilled)

Traditional

Poached Eggs*. Smoked Ham 22

B.T.A.

Poached Eggs*. Bacon. Tomato. Avocado 23

🌿 Sweets 🌿

A La Banane French Toast

Caramelized Banana. Roasted Hazelnuts. Mascarpone 20

Special French Toast

Chefs Choice. Roasted Hazelnuts. Mascarpone 20

Pastries

Daily Rotating Selection

🌿 Omelets 🌿

*served with your choice of breakfast potatoes,
cheddar grits, fruit or salad.*

Hardwood Smoked Bacon

Hardwood Smoked Bacon. Arugula.

Aged White Cheddar 23

Local Foraged Mushrooms

Adam's Locally Foraged Mushrooms.

Goat Cheese. Arugula. Tomato 23

Jambon de Paris

Smoked Ham. Caramelized Onion.

Tomato. Mornay Sauce 23

🌿 Burger & Sandwiches 🌿

*served with your choice of breakfast potatoes,
cheddar grits, fruit or salad.*

Breakfast Sandwich

Bacon or Smoked Ham Scrambled Egg. Tomato.

Aged White Cheddar. Choice of Bread 22

Le Sel Burger

Ground Chuck. Triple Cream Brie. Bacon Jam. Arugula.

Tomato. Garlic Aioli. Cornichons. Brioche Bun 22

Jambon Beurre

Prosciutto. Triple Cream Brie. Herb Butter.

Dijon. Arugula. Baguette 22

Croque Madame

Smoked Ham. Brioche. Mornay Sauce.

Sunnyside Egg* 22

🌿 Favorites 🌿

Traditional Breakfast

Bacon, Ham or Pork Belly. Two Eggs.

Toast. Breakfast Potatoes 22

Avocado & Nova Salmon Toast

Poached Egg*. Cold Smoked Salmon. Avocado.

Hollandaise Sauce. Artisan Bread. Balsamic Arugula Salad 26

(The Nova is a cold smoked product and is served chilled)

Quiche

*served with your choice of breakfast potatoes,
cheddar grits, fruit or salad.*

Daily Rotating Selection 23

Mushroom Medley

Adam's Locally Foraged Mushrooms. Poached Egg*.

Arugula. Gruyere-Fontina-Gouda. Heavy Cream. Thyme.

Toasted Baguette 22

*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 with 20% auto gratuity included.

☘ Coffee ☘
by Caffé Vita ~ Seattle Washington

French Press

Organic Sumatra Gayo River Blend

2 Cup Press 9

4 Cup Press 18

Espresso

Organic Del Sol Blend

Americano or Demitasse 7

Cappuccino or Latte 8

☘ Loose Leaf Teas ☘

Your choice 8

Ruby Oolong

Darjeeling Earl Grey

English Breakfast

Jade Cloud Green

Peppermint

Lemon Chamomile

Masala Chai

Hibiscus Berry

☘ Juice ☘

Your choice 6.5

Cranberry ~ Grapefruit ~ Orange

Pineapple ~ Tomato ~ Watermelon

Energy Spritzer

Lotus Natural Energy

your choice 8

Blackberry ~ Cherry ~ Cranberry

Ginger ~ Grapefruit ~ Mango ~ Orange

Peach ~ Pear ~ Pineapple

Strawberry ~ Watermelon

