

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 30

Bacon Lardon & Brussels

Brussel Sprouts roasted in Lardon. Shallots. Bacon.
Poached Egg*. Balsamic 20 - Add Avocado 3

Mushroom Medley

Adam's Local Foraged Mushrooms. Poached Egg*.
Arugula. Gruyere. Cream. Thyme. Toasted Baguette 22

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 21

☘ 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 20

Local Foraged Mushrooms

Adam's Local Foraged Mushrooms.
Goat Cheese. Arugula. Tomato 20

Jambon de Paris

Smoked Ham. Caramelized Onion.
Tomato. Béchamel Sauce 20

☘ 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 21

Chicken & Brie

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

Grilled Bacon & Cheese

Hardwood Smoked Bacon. Aged White Cheddar.
Tomato. Arugula Sourdough Bread 18

French Dip

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

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

Apple Cider

Blackberry

Cherry

Ginger

Grapefruit

Orange

Pear

Pineapple

Pomegranate

Watermelon

❖ Bloody Mary's ❖

** Choice of House-infused 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

Blood Orange Cosmo

Mandarin Vodka. Solerno Blood Orange. White Cranberry Juice.

Cranberry Simple. Lemon

Frosty Snow Mojito

Malibu Rum. Crème de Coconut. Almond Milk. Lime Juice.

Simple. Mint. Peppermint Candy

Mistletoe Margarita

Blanco Tequila. Citrus Liqueur. Cranberry Simple. Lime Juice.

Rosemary. Sugar and Salt Rim

Jingle Juice Mule

Peppermint Vodka. Cranberry Simple. Ginger Beer. Lime

Apple Cider Hot Toddy

Apple Whiskey. Apple Cider. Lemon. Honey. Cinnamon Stick.

Spiked Hot Caramel Apple

Apple Brandy. Salted Caramel. Apple Cider.

❖ 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.