

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!

☘ Sharables ☘

Pastry Wrapped Triple Cream Brie

Triple Cream Brie. Puff Pastry. Granny Smith Apples.
Toasted Baguette. Jam. Balsamic. Hazelnuts 25

Bacon Lardon & Brussels

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

☘ Soup & Salad ☘

French Onion Soup

House made French Onion topped with
Gruyere-Fontina-Gouda Blend & Garlic Toasted Baguette 10

Soup of the Day

Cup 6 Bowl 9

Arugula Salad

Arugula. Tomato. Watermelon Radish. Balsamic.
Starter 9 - Entrée 15

House Salad

Mixed Greens. Watermelon Radish. Tomato. Blue Cheese.
Granny Smith Apples. Candied Hazelnuts
Starter 9 - Entrée 15

☘ Benedicts ☘

*served with your choice of breakfast potatoes, cheddar grits, fruit,
mixed green salad or balsamic arugula salad.*

All served on an English Muffin with Hollandaise

Pork Belly

Poached Eggs*. Pork Belly. Tomato. Arugula 25

Nova

Poached Eggs*. Cold Smoked Salmon. Avocado.
Tomato. Capers 26

Traditional

Poached Eggs*. Smoked Ham 22

Filet Mignon

Poached Eggs*. Prime Filet Mignon*. Arugula 30

B.T.A.

Poached Eggs*. Bacon. Tomato. Avocado 23

☘ Sweets ☘

A La Banane French Toast

Caramelized Banana. Roasted Hazelnuts. Mascarpone 19

Pommes French Toast

Caramelized Apple. Roasted Hazelnuts. Mascarpone 19

Pastries

Daily Rotating Selection

☘ Omelets ☘

*served with your choice of breakfast potatoes, cheddar grits, fruit,
mixed green salad or balsamic arugula 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,
mixed green salad or balsamic arugula salad - sub soup 4*

Breakfast Sandwich

Bacon, Smoked Ham or Pork Belly. Scrambled Egg. Tomato.
Aged White Cheddar. Choice of Bread 21

Le Sel Burger

Ground Chuck. Triple Cream Brie. Bacon Jam. Arugula.
Tomato. Garlic Aioli. Pickle. Brioche Bun 22

Chicken & Brie

Citrus Chicken. Triple Cream Brie. Date Jam.
Caramelized Onion. 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 21

Avocado & Nova Salmon Toast

Poached Egg*. Cold Smoked Salmon. Avocado.
Hollandaise Sauce. Artisan Bread. Balsamic Arugula Salad 26

Lamb Chops, Grits & Eggs

Lamb Chops. Sunnyside Eggs*.
White Cheddar Grits. Balsamic Arugula Salad 30

Quiche

Daily Rotating Selection
Choice of side 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 7 or more with 20% auto gratuity included.

Le Sol Bistro Beverages

☘ 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

Breve 8.5

☘ 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 ~ Pomegranate ~ Tomato ~ Watermelon

Energy Spritzer

Lotus Natural Energy

your choice 8

Blackberry ~ Cherry ~ Coconut ~ Cranberry ~ Ginger

Grapefruit ~ Mango ~ Orange ~ Peach ~ Pear

Pineapple ~ Pomegranate ~ Raspberry

Strawberry ~ Watermelon

