

# 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 ☘

### Warm Brie

Warm Triple Cream Brie. Cranberry. Apple-Pears.  
Candied Hazelnuts. 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 12

### Soup Du Jour

Chefs Daily Creation Cup 7 - Bowl 10

### Baby Arugula Salad

Arugula. Goat Cheese. Pomegranate. Candied Pecans  
Balsamic Dressing. Starter 10 - Entrée 16

### Salad Lyonnaise

Frisee. Bacon. Poached Egg\*. Watermelon Radish.  
Warm Mustard Vinaigrette Starter 12 - Entrée 18

## ☘ Benedicts ☘

- All served on an English Muffin with our House Made Hollandaise -  
*served with your choice of breakfast potatoes, cheddar grits, fruit or salad.*

French Onion \$4 - Soup Du Jour Cup \$1 / Bowl \$2

### Pork Belly

Poached Eggs\*. Slow Roasted Pork Belly. Tomato. Arugula 25

### Nova

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

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

### Traditional

Poached Eggs\*. Smoked Ham 22

### B.T.A.

Poached Eggs\*. Bacon. Tomato. Avocado 23

### Veggie

Poached Eggs\*. Tomato. Avocado. Arugula 19

## ☘ Sweets ☘

### A La Banane French Toast

Caramelized Banana. Roasted Hazelnuts. Mascarpone 21

### French Toast

Chefs Daily Creation 21

### Pastries

Ask your server for our Daily Selection

## ☘ Omelets ☘

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

French Onion \$4 - Soup Du Jour Cup \$1 / Bowl \$2

### 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.*

French Onion \$4 - Soup Du Jour Cup \$1 / Bowl \$2

### Breakfast Sandwich

Bacon, Pork Belly or Smoked Ham. Scrambled Egg. Tomato.  
Aged White Cheddar. Choice of Bread 22

### 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. Mornay Sauce.  
Sunnyside Egg\* Brioche Bread 22

## ☘ Favorites ☘

### Traditional Breakfast

Bacon, Pork Belly or Ham. Two Eggs.  
Breakfast Potatoes. Toast. Butter. Jam 22

### Avocado & Nova Salmon Toast

*(The Nova is a cold smoked product and is served chilled)*  
Poached Egg\*. Cold Smoked Salmon. Avocado. Hollandaise Sauce.  
Artisan Bread. Balsamic Arugula Salad 26

### Quiche

*served with your choice of breakfast potatoes, cheddar grits, fruit or salad.*  
French Onion \$4 - Soup Du Jour Cup \$1 / Bowl \$2

Chefs Daily Creation 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.