Le Sel Bistro ~ Brunch

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 24

Bagel & Nova
Cold Smoked Salmon. Whipped Cream Cheese.
Caper berries. Toasted Bagel. Balsamic Arugula Salad 22

Traditional Breakfast
Bacon, Ham or Pork Belly. Two Eggs.
Toast. Breakfast Potatoes 20

Avocado & Nova Salmon Toast
Poached Egg*. Cold Smoked Salmon. Avocado.
Hollandaise Sauce. Artisan Bread. Balsamic Arugula Salad 24

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

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

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

Pastries
Ask your server for our daily selection.

Brioche French Toast

A La Banane
Caramelized Banana. Roasted Hazelnuts.
Mascarpone 18

Pommes
Caramelized Apple. Roasted Hazelnuts.
Mascarpone 18

Omelets

served with breakfast potatoes, cheddar grits, mixed green salad or balsamic arugula salad

Hardwood Smoked Bacon
Hardwood Smoked Bacon. Arugula.
Aged White Cheddar 22

Local Foraged Mushrooms
Adam's Locally Foraged Mushrooms.
Goat Cheese. Arugula. Tomato 22

Jambon de Paris
Smoked Ham. Caramelized Onion.
Tomato. Béchamel Sauce 22

Benedicts

served with breakfast potatoes, cheddar grits, mixed green salad or balsamic arugula salad

Pork Belly
Poached Eggs*. Pork Belly. Tomato. Arugula.
Hollandaise. English Muffin 24

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

Traditional
Poached Eggs*. Smoked Ham.
Hollandaise. English Muffin 20

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

French Onion Soup
House made French Onion topped with
Garlic Butter Gruyere Toasted Baguette 9

Arugula Salad
Arugula. Tomato. Watermelon Radish. Balsamic 8

House Salad
Mixed Greens. Watermelon Radish. Tomato. Blue Cheese.
Granny Smith Apples. Candied Hazelnuts
Starter 8 ~ Entrée 14

Burger & Sandwiches

served with breakfast potatoes, cheddar grits, mixed green salad or balsamic arugula salad ~ sub soup 4

Breakfast Sandwich
Bacon, Smoked Ham or Pork Belly. Scrambled Egg. Tomato.
Aged White Cheddar. Toasted Bagel 20

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 21

Grilled Bacon & Cheese
Hardwood Smoked Bacon. Aged White Cheddar.
Tomato. Arugula. Sourdough Bread 20

Croque Madame
Smoked Ham. Brioche. Béchamel Sauce.
Sunnyside Egg* 20

*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 12

Blackberry ~ Cherry ~ Coconut
Cranberry ~ Ginger ~ Grapefruit ~ Orange
Pear ~ Pear Ginger ~ Pineapple
Pomegranate ~ Watermelon

"Mimosa with Wings"
** Add Regular or Sugar free Redbull $3 **

⚜ Bloody Mary's ⚜

Bourbon & Bacon
Kentucky Straight Bourbon. Applewood Smoked Bacon 14

Farmer's
House-infused Pickle Vodka or Regular Vodka.
Pork Belly Garnish 14

Bloody Maria
Blanco Tequila. Tajin Rim 13

Traditional
House-infused Pickle Vodka or Regular Vodka 13

Caesar
House-infused Pickle Vodka or Regular Vodka.
Clamato Juice. Spices 13

⚜ Cocktails ⚜

Your choice 13

Autumn Aperol Spritz
Aperol. Prosecco. Apple Cider. Blood Orange

Spiced Fall Margarita
Blanco Tequila. Orange Liqueur. Hibiscus-Agave. Cin-Mix Rim

Harvest Punch
Vodka. Sparkling Wine. Apple Cider. Ginger Beer. Nutmeg

Cranberry Mule
Vodka. Cranberry Simple. Ginger Beer. Mint Leaf

Apple Cider Hot Toddy
Apple Whiskey. Apple Cider. Lemon Juice. Honey. Cinnamon Stick

Spiked Hot Caramel Apple
Apple Brandy. Caramel Irish Cream. Apple Cider. Whipped Cream

⚜ Juice ⚜

Your choice 6

Cranberry ~ Grapefruit ~ Orange
Pineapple ~ Tomato

⚜ Coffee/Energy ⚜

by Caffé Vita ~ Seattle Washington

French Press

Organic Sumatra Gayo River Blend

2 Cup Press 8
4 Cup Press 16

Espresso

Organic Del Sol Blend

Americano or Demitasse 6
Cappuccino or Latte 7
Breve 7.5

Energy Spritzer

Regular or Sugar Free Redbull. Flavor of your choice 7

⚜ Loose Leaf Teas ⚜

Your choice 7

Ruby Oolong
Oolong is deeply oxidized and slowly baked. Complex layers of cocao, 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.