

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 25

Asparagus A La Hollandaise

Garlic & Lemon Sauteed Asparagus. Hollandaise Sauce.
Balsamic Reduction 15

Burrata & Brown Butter Mushrooms

Burrata. Brown Butter. Shallots. Garlic. Medley of Adams Locally
Foraged Mushrooms. Toasted Baguette Slices 19

Bagel & Nova

Cold Smoked Salmon. Whipped Cream Cheese. Caper berries.
Toasted Everything Bagel. Balsamic Arugula Salad 24

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

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 19

Pommes

Caramelized Apple. Roasted Hazelnuts. Mascarpone 19

☘ 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. Béchamel Sauce 23

☘ Benedicts ☘

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

Pork Belly

Poached Eggs*. Pork Belly. Tomato. Arugula.
Hollandaise. English Muffin 25

Nova

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

Traditional

Poached Eggs*. Smoked Ham.
Hollandaise. English Muffin 21

Filet Mignon

Poached Eggs*. Prime Filet Mignon*. Arugula.
Hollandaise. English Muffin 30

B.T.A.

Poached Eggs*. Bacon. Tomato.
Avocado. Hollandaise. English Muffin 22

☘ 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 9

House Salad

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

☘ 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. Toasted Everything Bagel 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

Grilled Bacon & Cheese

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

Croque Madame

Smoked Ham. Brioche. Béchamel Sauce.
Sunnyside Egg* 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.

Le Sel Bistro Beverages

✦ Mimosas ✦

Your choice 13

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 15

Farmer's

House-infused Pickle Vodka or Regular Vodka.

Pork Belly Garnish 15

Bloody Maria

Blanco Tequila. Tajin Rim 14

Traditional

House-infused Pickle Vodka or Regular Vodka 14

Caesar

House-infused Pickle Vodka or Regular Vodka.

Clamato Juice. 14

✦ Cocktails ✦

Your choice 14

Lavender Lemonade

Purple Gin. Lavender. Lemon

Strawana Colada

Banana Rum. Baileys Colada. Strawberry. Pineapple. Cream

Elderflower French 76

Vodka. Elderflower. Lemon. Blackberry. Sparkling Wine

Peach Tea Bourbon Sour

Bourbon. White Peach. Lemon. Tea. Egg white*

Strawberry Mint Mule

Vodka. Mint. Strawberry. Lime. Ginger beer

Watermelon Spritz

Tequila. Watermelon. Lime. Sparkling Wine

✦ Juice ✦

Your choice 6.5

Cranberry ~ Grapefruit ~ Orange

Pineapple ~ Tomato

✦ Coffee/Energy ✦

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

Energy Spritzer

Regular or Sugar Free Redbull. Flavor of your choice 8

✦ Loose Leaf Teas ✦

Your choice 8

Ruby Oolong

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