

BRUNCH

Chef, Owner Olivier Muller

PRIX-FIXE MENU | \$29

2 courses, includes choice of a juice, Bloody Mary or seasonal Mimosa

SHARE

EGGPLANT BABAGANOUSH yogurt, sumac & lavash***	9
CHICK PEA PANISSE herb aioli	9
TARTE FLAMBÉE fromage blanc, bacon	14
CHEESE PLATE quince paste, walnut bread**	16
CHARCUTERIE PLATE pickles, mustard	16

SEAFOOD

DAILY OYSTERS 1/2 DZ			
	East 18	East & West 21	West 24
SHRIMP COCKTAIL crudites, avocado	17		
JUMBO LUMP CRAB & CITRUS frisée, heart of palm	24		
TUNA TARTARE lime, buckwheat crisp, cucumber	19		

PARFAITS

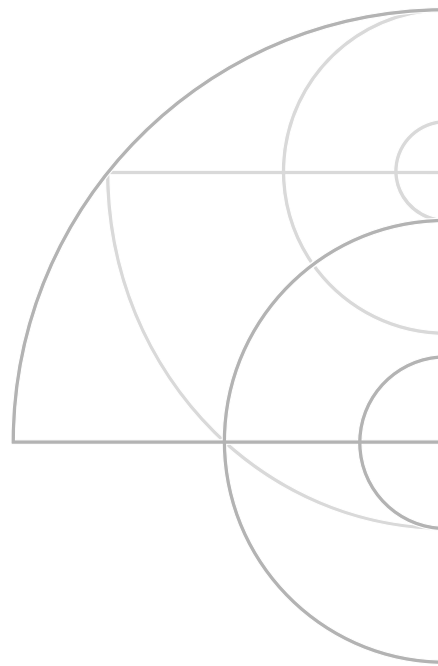
BERKSHIRE MUESLI cold oatmeal, pistachios, citrus**	8
RED BERRY PARFAIT greek yogurt, house made granola**	8
TROPICAL PARFAIT chia seeds, coconut, goji berries	8

SWEETS

BRUNCH BASKET croissant, pain au chocolat, blueberry muffin	9
FRUIT BOWL seasonal selection	9
FRENCH TOAST blueberries, almonds, maple syrup ** whipped crème fraiche	15

**contains nuts

***contains sesame



COURSE ONE

SEASONAL FRUIT BOWL
PARFAIT OF YOUR CHOICE
SOUP DU JOUR
BEETS & ENDIVE blue cheese, crouton, toasted nuts**
DUCK & FIG TERRINE frisée, fennel

COURSE TWO

FRENCH TOAST blueberries, almonds, maple syrup, whipped crème fraiche**
ORECCHIETTE & LAMB RAGOUT parmesan, taggiasca olives
CRAB BENEDICT over easy eggs, baby spinach, multigrain toast, herbs hollandaise
EGG WHITE FRITTATA sweet potato, kale, cheddar
CHICKEN & BABY KALE pistachio, quinoa, avocado, watermelon**
SALMON & FIGS freekeh & pistachio tebbouleh, sumac**
CROQUE-MONSIEUR perisan ham, swiss cheese, mixed greens
CHEESE SAUSAGE & BACON mashed potatoes, scrambled eggs
BEEF BOURGUIGNON parmesan polenta, young cauliflower, red wine sauce

A LA CARTE

ARUGULA & SHRIMP fava beans, citrus	21
SEARED TUNA NIÇOISE bibb lettuce, confit tomatoes, olives	23
MUSHROOM OMELETTE comte cheese, baby spinach, fingerling potatoes	18
LOBSTER ROLL brioche roll, french fries	28
BRANZINO fennel, sauce vierge	29
BAHN MI french vietnamese sandwich, chicken sausage, ham, terrine jalapeno cilantro, french fries	19
STEAK & EGGS sunny side up, fingerling potatoes, sauce au poivre	26

SIDES

Super Green Spinach	9
Fingerling potatoes	6
French Fries	7
Bacon	6

WINES BY THE GLASS

—SPARKLING—

Chandon Spritz	15
sparkling wine, orange peel bitters	
Cremant de Bourguone Brut , Doudet-Naudin, France	15
Taittinger Cuvee Prestige Brut, France, Champagne	25

—ROSE—

Club 44, France, IGP Mediteranee, 2020	14
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—WHITE—

Pascal Bioteau, Anjou Blanc, France, Loire Valley, 2020	13
Les Sorcieres du Clos des Fees, France, Cotes du Roussillon, 2020	15
Thomas Labille, Petit Chablis, France, Burgundy, 2020	15
Montefresco Pinot Grigio Italy, Veneto, 2020	10
Truchard, Chardonnay, Napa Valley, Carneros, 2019	16
Karine Lauverjat Sancerre, France, Loire Valley, 2020	17

—RED—

Lulumi Pinot Noir, France, IGP Languedoc, 2020	11
Arnaud Lambert, "Clos Mazurique", France, Loire Valley, Saumur, 2020	15
Volpaia, Chianti Classico, Italy, Tuscany, 2019	17
Brick & Mortar, Pinot Noir USA, California, 2020	15
Les Hauts de la Gaffeliere, France, Saint Emilion, 2018	14

—DESSERT—

Fonseca Bin No. 27	12
Taylor Fladgate 10 Year Tawny Port	15
Chateau Laribotte, Sauternes, France, 2018	17
Royal Tokaji, Hungary, Tokaji Late Harvest 2017	16

BOTTLED BEER

Kronenbourg 1664	7
Lagunitas IPA	8
Allagash White	7
Allagash Curieux	9
La Chouffe Belgian Blonde Ale	11
Chimay Grand Reserve	11
Non- Alcoholic	6

DRAFT BEER

Ask your server for our draft selection

ASK ABOUT OUR WINE FOR THE WEEKEND!
Hand selected wine bundles
chosen by Faubourg's Sommelier
Philippe Marchal
starting at \$45!

PRIVATE DINING AT FAUBOURG

For inquiries, please visit us online at faubourgmontclair.com
or contact our Private Dining Coordinator
Joan@faubourgmontclair.com

HOUSE FAVORITES

—HANDCRAFTED COCKTAILS—

White Cosmo	14
Prairie Vodka, Cointreau, Elderflower, White Cranberry, Lime	
Calin de Flanelle Crafted by Michelle	14
Skyy Vodka, Orange Liqueur, Cynar 70, Cardamon, Lemon, Egg White	
The Violet Mist Crafted by Aniket	14
Bacardi Rum, Sage, Ginger, Cherry, Lemon	
Ti Punch Crafted by Dom	14
Bacardi Rum, Sugar Cane, Lime	
Tempist's Lull Crafted by Leo	14
Tanqueray Gin, Meletti 1870 Bitter, Lavender, Mint, Lemon	
Noel a Tijuana Crafted by Moe	14
Cinnamon Infused Brison Tequila, Giffard Pamplemousse Liqueur, Star Anise, Lemon	
Spicy Pineapple Margarita	15
Tanteo Chipolte Tequila, Pineapple, Agave, Lime	
La Pera Fumée Crafted by Tom	14
Xicarú Mezcal, St. George Spiced Pear Liqueur, Tequila, Lemon, Honey	
Figue Croustillante Crafted by Alicia	14
Cognac, Fig Syrup, Triple Sec, Lemon Juice, Bitters	
Amour de Pomme Crafted by Alex	14
Wild Turkey, Amaro della Sacra, Green Apple Puree, Lemon juice, Thyme Syrup	
Witching Hour (Alcohol Free)	8
Grapefruit, Vanilla Bean, Fever Tree Ginger Beer	
Cocktail of the Week	14
Ask your waiter about it!	