

# BRUNCH

Chef, Owner Olivier Muller

## PRIX-FIXE MENU | \$32

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

### SHARE

|  |    |
|--|----|
| EGGPLANT BABAGANOUSH yogurt, sumac & lavash*** | 10 |
| CHICKPEA PANISSE herb aioli                    | 10 |
| TARTE FLAMBÉE fromage blanc, bacon             | 15 |
| 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***              | 18        |                  |           |
| JUMBO LUMP CRAB & CITRUS frisée, heart of palm*** | 24        |                  |           |
| TUNA TARTARE lime, buckwheat crisp, cucumber      | 19        |                  |           |

### PARFAITS

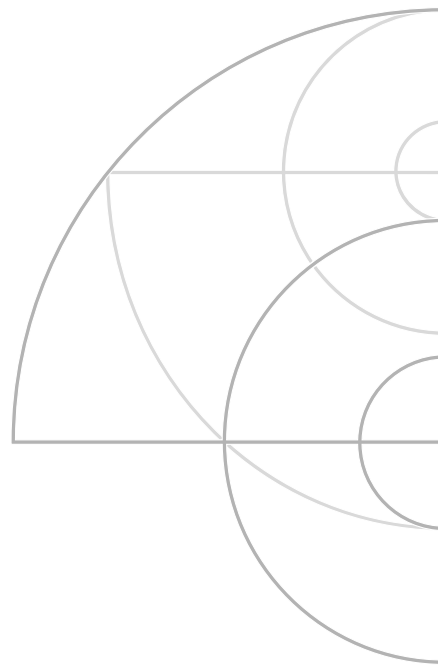
|  |   |
|--|---|
| BERKSHIRE MUESLI cold oatmeal, pistachios, citrus**  | 8 |
| RED BERRY PARFAIT greek yogurt, house made granola** | 8 |
| TROPICAL PARFAIT chia seeds, coconut, goji berries   | 8 |

### SWEETS

|  |    |
|--|----|
| BRUNCH BASKET croissant, pain au chocolat, blueberry muffin                | 9  |
| FRUIT BOWL seasonal selection  | 9  |
| FRENCH TOAST blueberries, almonds, maple syrup **<br>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, pomegranate**                   |
| SALMON & BRUSSELS SPROUTS parsnip, bacon, red wine reduction                    |
| CROQUE-MONSIEUR parisian 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<br>fava beans, citrus  | 21 |
| SEARED TUNA NIÇOISE<br>bibb lettuce, confit tomatoes, olives  | 23 |
| MUSHROOM OMELETTE<br>comte cheese, baby spinach, fingerling potatoes                                    | 18 |
| LOBSTER ROLL<br>brioche roll, french fries  | 28 |
| BRANZINO<br>fennel, sauce vierge  | 29 |
| BAHN MI<br>french vietnamese sandwich, chicken sausage, ham, terrine<br>jalapeno cilantro, french fries | 19 |
| STEAK & EGGS<br>sunny side up, fingerling potatoes, sauce au poivre                                     | 26 |

### SIDES

|                     |   |
|---------------------|---|
| Super Green Spinach | 9 |
| Fingerling potatoes | 8 |
| French Fries        | 8 |
| Bacon               | 8 |

## WINES BY THE GLASS

### —SPARKLING—

|   |    |
|---|----|
| Chandon Spritz<br>sparkling wine, orange peel bitters | 15 |
| Cremant de Bourgogne Brut NV, Doudet-Naudin, France   | 15 |
| Taittinger Cuvee Prestige Brut, France, Champagne     | 25 |

### —ROSE—

|  |    |
|--|----|
| Club 44, France, IGP Mediteranee, 2020 | 14 |
|--|----|

### —WHITE—

|   |    |
|---|----|
| Thomas Labille, Petit Chablis, France, Burgundy, 2019     | 15 |
| Montefresco Pinot Grigio Italy, Veneto, 2020              | 10 |
| Eshcol, Chardonnay, Oak Knoll District, Napa Valley, 2020 | 14 |
| Karine Lauverjat Sancerre, France, Loire Valley, 2020     | 17 |

### —RED—

|   |    |
|---|----|
| Lulumi Malbec, France, IGP Languedoc, 2020                              | 11 |
| Arnaud Lambert, "Clos Mazurique",<br>France, Loire Valley, Saumur, 2020 | 15 |
| RouteStock, Pinot Noir, USA, Sonoma, 2019                               | 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 2018 | 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](http://faubourgmontclair.com)  
or contact our Private Dining Coordinator  
[Joan@faubourgmontclair.com](mailto:Joan@faubourgmontclair.com)

## HOUSE FAVORITES

### —HANDCRAFTED COCKTAILS—

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