

BRUNCH

SHARE

EGGPLANT BABA GANOUSH yogurt, sumac & lavash 🌿	13
CHICKPEA PANISSE herb aioli	13
TARTE FLAMBÉE fromage blanc, bacon	16
CHEESE PLATE quince paste, walnut bread 🥜	18
CHARCUTERIE PLATE pickles, mustard	18

SEAFOOD

DAILY OYSTERS 1/2 DZ	
East 21	East & West 24
	West 27
SHRIMP COCKTAIL crudites, avocado	18
JUMBO LUMP CRAB & CITRUS frisée, heart of palm 🌿	24
TUNA TARTARE & LIME, cucumber, buckwheat crisp	21

PARFAITS

BERKSHIRE OVERNIGHT OATS, cold oatmeal, pistachios, citrus 🥜	9
RED BERRY PARFAIT greek yogurt, house made granola 🥜	9
TROPICAL PARFAIT chia seeds, coconut, goji berries	9

SWEETS

BRUNCH BASKET croissant, pain au chocolat, blueberry muffin	10
FRUIT BOWL mixed assortment	10
FRENCH TOAST blueberries, almonds, maple syrup whipped crème fraiche 🥜	16

🥜 Contains nuts

🌿 Contains sesame

Please ask for our plant base menu

A 3% Processing Fee Will be Added To All Credit Card Transactions.
There Is No Fee For Debit Cards.

Chef, Owner Olivier Muller

PRIX-FIXE MENU | \$36

2 courses, includes choice of a Juice, Bloody Mary, Elderflower Mimosa, or Lychee Mimosa

COURSE ONE

MIXED FRUIT BOWL
PARFAIT OF YOUR CHOICE
SOUP DU JOUR
BEET & ENDIVE, blue cheese, walnut, crouton 🥜
DUCK & FIG TERRINE, frisée, fennel

COURSE TWO

FRENCH TOAST, blueberries, almonds, maple syrup, whipped cream 🥜
ORECCHIETTE & LAMB RAGOUT, parmesan, taggiasca olives
CRAB BENEDICT, over easy eggs, baby spinach, multigrain toast, herbs hollandaise
VEGETABLE QUICHE, herbs, roasted tomato, cheddar
EGG WHITE FRITTATA, sweet potato, cheddar, broccolini
CHICKEN & BABY KALE, pistachio, quinoa, avocado, grapefruit 🥜
SALMON & FALL SQUASH, charred kale, freekeh tabbouleh, barberry
CROQUE-MONSIEUR, parisian ham, swiss cheese, mixed greens
CHEESE SAUSAGE & SCRAMBLED EGGS, red bliss potato, bacon
BEEF BOURGUIGNON, trumpet royate, apple, celery, red wine sauce

A LA CARTE

ARUGULA & FIG, fennel, farro, feta, pomegranate	17
ARUGULA & SHRIMP, fava beans, citrus	21
SEARED TUNA NIÇOISE, bibb lettuce, confit tomatoes, olives	23
MUSHROOM OMELETTE, comte cheese, baby spinach, fingerling potatoes	19
LOBSTER ROLL brioche roll, french fries	32
BRANZINO fennel, sauce vierge	31
BANH MI, french vietnamese sandwich, chicken sausage, ham, terrine jalapeno cilantro, french fries	19
STEAK & EGGS, sunny side up, fingerling potatoes, sauce au poivre	28
12 OZ SIRLOIN STEAK, green beans, gem lettuce, sauce au poivre	45
32 OZ DRY AGED RIBEYE PRIME C.A.B includes two sides of your choice, sauce au poivre or bordelaise	145

SIDES

Super Green Spinach	10
Fingerling Potatoes	9
Pappas Brava	9
French Fries	9
Bacon	9



WINES BY THE GLASS

—SPARKLING—

Chandon Spritz, sparkling wine orange peels, bitters	15
Crémant Faubourg Brut NV, Burgundy France	16
Roederer Brut NV, Champagne, France	27

—ROSE—

Club 44, IGP Mediterranee, France, 2022	15
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—WHITE—

Montefresco, Pinot Grigio, Veneto, Italy, 2022	11
Domaine Gerard Fiou, Sancerre "Silex", Loire Valley, France 2022	20
Chateau de Javernand, Macon Villages, Burgundy, France, 2022	15
Trefethen, Chardonnay, Oak Knoll District, Napa Valley, USA, 2021	16
Raymond Usseglio, Côtes du Rhône, France, 2022	14

—RED—

M & C Lapierre " Raisins Gaulois", Beaujolais, France, 2022	18
Lulumi, Pinot Noir, IGP Languedoc, France, 2022	11
Brick & Mortar, Pinot Noir, Sonoma Coast, USA, 2022	16
Château Bel-Air, Lussac St-Emilion, France, 2019	16
Y. Amirault Saint Nicolas de Bourgeuil, " La Mine", Loire Valley, France, 2021	16

—RUM—

Appleton 15 Years, Jamaica	21
Zacapa Negra Edition, Guatemala	18
Clement XO, Martinique	20
Clement " Cuvee Homere", Martinique	22
El Dorado 21 Years, Guyana	25

—DESSERT—

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

BOTTLED BEER

Kronenbourg 1664	7
Founders Centennial 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

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 Prairie Vodka, Cointreau, Elderflower, White Cranberry, Lime	15
Rendre Grâce Crafted by Alicia Cinnamon Infused Prairie Vodka, Prosecco Cranberry, Rosemary, Lemon	15
Ohh Rhuby Crafted by Nikki Prairie Vodka, Giffard Rhubarb, Raspberry, Basil, Lemon	15
Pomme Charmante Crafted by Sasha Prairie Gin, Spiced Apple Cider, Aperol, Thyme, Lemon	15
Bloody Tai Crafted by Hailey  Bacardi Rum, Orange, Pistachio, Orgeat, Lemon	15
Kiwisake Crafted by Alex Casamigos Blanco, Midori, Sake, Shiso, Kiwi, Lime	19
Spicy Pineapple Margarita Tanteo Chipotle Tequila, Pineapple, Agave, Lime	16
Mezcal Meets Monks Crafted by Dom Bezu Mezcal, Green Chartreuse, Grilled Pineapple, Mint, Lemon	16
Quince-Idence Crafted by AL Bezu Mezcal, Port Wine, Quince, Sage, Clove, Lemon	16
Autumn Amaro Bliss Crafted by Pat  Bourbon, Allspice, Amaro, Pumpkin, Lemon, Nutmeg	15
Pomona Crafted by Aniket Cognac, Pamplemousse, Pomegranate, Anise, Lemon	15
Depeach Mode Crafted by Jose Calvados, Giffard Peach, Orange, Lemon	15
Falling Forward Crafted by Aaron Armagnac, St. George Spiced Pear, Vanilla Lemon, Cinnamon, Egg White	15
Before The Dawn (Alcohol Free) Pomegranate, Honey, Lemon, Ginger Beer	8
Cocktail Of The Week Ask your server about it!	15

 Contain nuts