

For Large Parties & Events  
 Call or Email us at:  
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Executive Chef: Frederick Piccarello

### STARTERS

- Gratinee l'Oignon \*\* GF** 14  
caramelized onion, beef stock, crouton and Gruyere
- Roasted Beet Salad\*\* GF** 15  
yellow & red beets, toasted almonds, roquefort cheese, grapefruit wedges, in red wine vinegar and extra virgin olive oil
- Handmade Varenyky** 10  
traditional Ukrainian dumplings choice of Blueberry or Potato Cheese
- Homemade Borscht\*\* GF** 10  
local red beets & savoy cabbage shredded, served with a dollop of sour cream and fresh dill
- Fresh Fruit Basket\*\* GF** 9  
berries, sliced apples & peeled oranges
- Toasted Baguette** 6  
with Butter & Marmalade
- Homemade Bigos\*\* GF** 6  
hunter's stew, assorted wild game meats stewed with sauerkraut, served hot

### SIDES

- Pommes Frites 6
- Avocado 5
- Brussels Sprouts\*\* GF 9
- Applewood Smoked Bacon (4) 8
- Grilled Chicken Breast add on 8
- Grilled wild Scottish Salmon 6 oz. 9
- Extra / side of maple syrup 3
- Grass-fed Angus Bavette Steak Add On 9
- Raspberry Marmalade 3

### SAINT MARC SPECIALTIES

- Burger Saint Marc \*** 24  
1/2 lb Beef Burger with mushrooms, sweet vidalia caramelized onions braised in a 24 hour reduction beef bone broth, engulfed in the chef's cheese blend, drenched in broth, served with beer battered onion rings (meant to be eaten with knife and fork, not a traditional burger)
- Jammed French Toast** 16  
brioche cube, filled with caramelized apple compote, fried in brown sugar and butter, topped with berries and maple syrup  
Add strawberries, blackberries, blueberries, banana, chocolate chips, whipped cream, scoop of fresh gelato (vanilla or chocolate) +2 ea.

### BRUNCH CLASSICS

- Shakshuka\*\* GF** 17  
two eggs, tomato sauce, harissa, feta bake in cast iron with toasted baguette
- Omelette Lorraine** 15  
Parisian ham, gruyere red peppers & onion
- Classic Breakfast Platter** 16  
two eggs, home fries, bacon, duck sausage & toast add another egg, bacon or sausage (+3.00)
- Croque Madame** 19  
sourdough bread, Parisian ham, Gruyere, bechamel and sunny side egg
- Steak & Eggs** 21  
grass-fed Angus Bavette Steak, two eggs, French Fries
- Duck Confit Hash** 17  
Hudson Valley duck confit, potatoes and mixed greens
- Oeufs en Cocotte Florentine** 15  
two eggs, crème fraiche, gruyere cheese baked in cast iron with toasted Baguette
- Buttermilk Pancakes** 16  
strawberry butter, mixed berries & maple syrup  
Add strawberries, blackberries, blueberries, banana, chocolate chips, whipped cream, scoop of fresh gelato (vanilla or chocolate) +2 ea.
- Gluten Free Nutella & Strawberry Waffle** 16  
whipped cream, toasted almonds, and maple syrup  
Add strawberries, blackberries, blueberries, banana, chocolate chips, whipped cream, scoop of fresh gelato (vanilla or chocolate) +2 ea.
- Grilled Chicken Sandwich** 19  
grilled organic chicken breast, tomato, boston lettuce, garlic aioli, and pommes frites
- BLT & Avocado Sandwich** 14  
bacon, lettuce tomato on sourdough toast, and pommes frites
- Eggs Benedict** 14  
Canadian bacon, poached eggs, English muffin and Hollandaise
- Avocado Tartine** 14  
toasted sourdough, avocado, poached egg and mixed greens
- Ukrainian Platter** 20  
homemade Borscht, Bigos, handmade Varenyky (6)

### BEVERAGES

- Tea 4.50  
Harney & Sons Whole Leaf Tea, English Breakfast, Chamomile, Earl Grey, Mint Verbena & Green
- Coffee (includes refills) 4
- Cappuccino 5
- Double Capuccino 6
- Caffe Latte 5
- Caffe Americano 4.50
- Caffe Macchiato 4
- Espresso 3.50
- Double Espresso 5
- Hot Chocolate 5
- Freshly Squeezed Orange Juice 10oz 5 | 16oz 7
- Freshly Squeezed Grapefruit Juice 10oz 5 | 16oz 7
- Pineapple or Cranberry Juice 4

### LIBATIONS

- Bloody Mary (homemade) 8 / 24
- Mimosa 6 / 20
- Bellini 6 / 20
- Sangria 6 / 20
- Kir Royale 6 / 20
- Champagne Brut 5 / 15
- Sparkling Rose 5 / 15
- Rosé Grenache 6 / 20
- Prosecco 6
- Pinot Grigio 6
- Sauvignon Blanc 6
- Malbec 6

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GF - Gluten Free Option / V - Vegetarian Option (includes milk & dairy) / P - Plant Based Option

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food bourne illness