

BRUNCH

SHARE

- EGGPLANT BABA GANOUSH yogurt, sumac & lavash 🌱 13
- CHICKPEA PANISSE herb aioli 14
- TARTE FLAMBÉE fromage blanc, bacon 17
- CHEESE PLATE quince paste, walnut bread 🥜 21
- CHARCUTERIE PLATE pickles, mustard 21

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 23
- GRILLED OCTOPUS & LENTIL, tahini 🌱 23

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 12
- FRUIT BOWL mixed assortment 12
- FRENCH TOAST blueberries, almonds, maple syrup
whipped crème fraîche 🥜 16

SIDES

- Super Green Spinach | 10
- French Fries | 10
- Papas Bravas | 10
- Fingerling Potatoes | 10
- Bacon | 10
- Vegetable Fricassee | 10

🥜 contains nuts

🌱 contains sesame

Please inquire about our plant based menu

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

20% service fee will be added to all parties of 6 or more

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 & PLUMS, spinach, feta bûlée, farro cracker
- 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
- EGG WHITE FRITTATA, smoked turkey, summer vegetables, cheddar
- CHICKEN & BABY KALE, pistachio, quinoa, avocado, grapefruit 🥜
- SALMON & SUMMER VEGETABLES, orzo, confit tomato, salsa verde
- CROQUE-MONSIEUR PROVENCAL, roasted tomatoes, spinach pesto, mozzarella
- CHICKEN CHORIZO & SCRAMBLED EGGS papas bravas, corn fricassee
- DUCK CONFIT PANINI, comte, arugula, red onion marmalade, pickled cucumbers

A LA CARTE

- HEIRLOOM TOMATO SALAD, focaccia, goat cheese, persian cucumbers, arugula pesto 18
- 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 36
- BRANZINO fennel, sauce vierge 35
- ROASTED CHICKEN & RATATOUILLE, rosemary polenta, tomato confit, tapenade 28
- STEAK & EGGS, sunny side up, fingerling potatoes, sauce au poivre 31
- 12 OZ SIRLOIN STEAK, green beans, gem lettuce, sauce au poivre 48
- 32 OZ DRY AGED RIBEYE PRIME C.A.B
includes two sides of your choice, sauce au poivre or bordelaise 145

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, 2023	15
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—WHITE—

Montefresco, Pinot Grigio, Veneto, Italy, 2022	13
Domaine Karine Lauverjat Sancerre, Loire Valley, France, 2023	21
Domaine Romy Bourgogne Blanc, Burgundy, France	14
Trefethen, Chardonnay, Oak Knoll District, Napa Valley, USA, 2021	16
Yves Cuilleron "Les Vignes d'a Côte", Rhone Valley, France, 2022	15

—RED—

Domaine Les Roches Bleues "La Croquante", Brouilly, France, 2022	17
Lulumi, Pinot Noir, IGP Languedoc, France, 2022	13
Joyce Vineyards Submarine Canyon Pinot Noir, California, 2022	16
Esprit de Pavie, Chateau de Pavie, Bordeaux, France, 2018	16
J.M. Gerin, Syrah "La Champine", Rhone Valley, France, 2022	14

—RUM—

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

—DESSERT—

Fonseca Bin No. 27	14
Taylor Fladgate 10 Year Tawny Port	17
Chateau Laribotte, France Sauternes 2020	17
Royal Tokaji, Hungary, Tokaji Late Harvest 2019	16

HOUSE FAVORITES

—HANDCRAFTED COCKTAILS—

WHITE COSMO Prairie Vodka, Cointreau, Elderflower, White Cranberry, Lime	16
AHH FENNELY, A SANGRIA Crafted by Alicia Coteaux Du Giennois, Lulumi Pinot Noir, Grey Goose Vodka, Calvados, Strawberry, Fennel, Lemon	16
LET THE BEET DROP Crafted by Alex Prairie Gin, Suze, Beet, Lemongrass, Ginger, Lemon	16
POLYNESIAN PARADISE Crafted by Aniket Bacardi Rum, Giffard Vanilla, Blueberry, Cinamon, Lemon	16
MANGO MOJITO Bacardi Rum, Mango, Mint, Lime, Club Soda	16
SPICY PINEAPPLE MARGARITA Tanteo Chipotle Tequila, Pineapple, Agave, Lime	16
GUAVAMENTE Crafted by Nikki Casamigos Blanco, Guava, Cucumber, Rosemary, Lime	19
SMOOTH OPERATOR Crafted by Dom Bezu Mezcal, Génepy, Mint, Lemon, Grilled Pineapple	16
BLOOD MOON Crafted by Aaron Bezu Mezcal, Aperol, Blood Orange, Basil, Habanero, Lime, Club Soda	16
PRISTINE PEACH PALMER Crafted by Hailey Wild Turkey, Peach Tea, Tarragon, Saffron, Lemon	16
COOCOO FOR COCONUTS Crafted by Jose Cognac, Giffard Coconuts, Triple Sec, Lime	16
UNLEASH THE DRAGON Crafted by AL Armagnac, Amaro, Dragon Fruit, Thyme, Lemon	16
PURSUE THE PASSION (Alcohol Free) Passion Fruit, Vanilla, Elderflower Tonic	8
COCKTAIL OF THE WEEK Ask your server about it!	16

FROZEN COCKTAILS

FROSE Gin, Club 44 Rose, Strawberry, Lemon	16
FROZEN LIMONCELLO Belvedere Lemon & Basil Vodka, Lemongrass, Lemon	16

BOTTLED BEER

Kronenbourg 1664	7
Founders Mortal Bloom Hazy IPA	8
Allagash White	8
Allagash Curieux	9
Chimay Grand Reserve	11
Leffe Belgian Blonde Ale	11
Non-Alcoholic	7

DRAFT BEER

Ask your server for our draft selection

BOOK YOUR NEXT EVENT IN ONE OF OUR PRIVATE ROOMS!

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