



PARISIENNEUSA.COM

BRUNCH • LA CARTE

Good food, good company • Brunch until 4 PM

### HORS D'OEUVRES

- WARMED PETITE BAGUETTES** 5  
Whipped garlic butter and seasonal preserves.
- DEVILED EGGS** 11  
Creamy yolk filling, Dijon, chives and a touch of paprika.
- ESCARGOTS AU PERSIL** 15  
Baked snails, Pernod-herbed butter, garlic and puffed pastry.
- MONDI'S BRIE CUIT AU FOUR** 15  
Baked Brie, toasted pecans, fig preserves and baguette.
- CALAMARI** 16  
Crispy calamari, lemon, house sauce and mixed vegetables.
- LOBSTER AU BEURRE** 21  
Lavender butter-poached lobster, toasted brioche and kani salad.
- PARISIENNE BASKET** 21  
An assortment of scones, baguettes and croissants with butter and jam.
- MOULES MARINIÈRES AU CITRON** 25  
Mussels, beurre citron, shallots, garlic, seasoned breadcrumbs, toasted baguette and frites.

- HUÎTRES / OYSTERS** Six 18 | Twelve 33  
Fresh shucked oysters, fermented cocktail sauce, saltine crackers and beet mignonette.

### Meats & Cheese Board

French cured meats and cheeses

**ARTISAN CHEESE 23**  
**CURED MEATS 25**  
**MEATS & CHEESE 38**

### ACCOMPANIMENTS

- MIXED FRUIT** 7
- BACON** 7
- EGGS** 8
- BREAKFAST POTATOES** 8
- CHICKEN APPLE SAUSAGE** 9
- TRUFFLE FRITES** 10

### SOUP & SALAD

- SOUPS**
- SOUPE À L'OIGNON GRATINÉE** 11  
Caramelized onions, au jus, Emmental and baguette.
- LOBSTER BISQUE** 14  
Creamy lobster bisque.
- SALADS**
- CAESAR SALAD** 12  
Crispy romaine, Parmesan, crispy baguette and dressing.
- WEDGE SALAD** 13  
Iceberg lettuce, blue cheese dressing and lardons.
- BEET SALAD** 14  
Red and golden beets, stracciatella, arugula and almonds.
- LA PARISIENNE SALAD** 14  
Mixed greens, apples, seasonal berries, walnuts, feta and house vinaigrette.
- ADD TO SALAD**  
Chicken 7 • Shrimp 12 • Salmon 12  
Flat Iron Steak 13

### NOT TOO BRUNCHY

- CROQUE MONSIEUR** 14  
Smoked ham, Swiss cheese, white béchamel sauce, toasted brioche and petit house salad. Add egg 2.
- HERB ROASTED CHICKEN SANDWICH** 15  
Arugula, marinated mozzarella, cherry tomatoes, basil pesto aioli, baguette and petit house salad.
- EGGPLANT SANDWICH** 16  
Fried eggplant, fresh mozzarella, arugula, roasted red pepper, basil aioli, baguette and petit house salad.
- CHICKEN FRANÇAISE** 22  
Pan-seared chicken breast, beurre citronné, French herbs, white wine and angel hair pasta.
- FRENCH DIP** 23  
Sirloin, Gruyère, Dijonnaise, au jus, baguette and hand-cut fries.
- BLACK TRUFFLE BURGER** 23  
8 oz Akaushi beef, bacon jam, black garlic aioli, crispy shallots, black truffle cheese sauce, brioche and hand-cut frites.
- SPICY RIGATONI** 24  
Charred heirloom tomatoes, whipped ricotta, creamy tomato sauce, basil oil, fontina, garlic and pistachios.

### BRUNCH ESSENTIALS

- LA BELLE BOWL** 15  
Yogurt, berry compote, honey, granola and fresh berries.
- POWER UP BOWL** 15  
Crispy quinoa, chicken stock, two eggs, tomatoes, arugula, mushrooms, Parmesan, chicken apple sausage and lemon vinaigrette.
- CLASSIC PANCAKES** 16  
Fluffy pancakes with your choice of mixed berries & syrup, butter & syrup, Nutella & banana or Nutella & strawberries.
- PARISIENNE BENEDICT** 16  
Toasted baguette, smoked ham, poached egg and hollandaise.
- AMERICAN IN PARIS** 17  
Two eggs, bacon, breakfast potatoes, toasted brioche and strawberry preserves.
- AVOCADO TOAST** 17  
Sourdough toast, avocado, arugula, cherry tomatoes, red onions, poached egg and hollandaise.
- LA CRÊPE** 17  
Gruyère, wild mushrooms, béchamel, arugula, lemon oil and crispy shallots.
- BREAKFAST CRÊPE** 17  
Soft scrambled eggs, Comté cheese and mushrooms.
- SMOKED HAM & GRUYÈRE OMELETTE** 19  
Smoked ham, sautéed mushrooms, Gruyère and breakfast potatoes.
- TRUFFLE OMELETTE** 19  
Sautéed mushrooms, truffle, herbs, Gruyère and breakfast potatoes.
- BRÛLÉE FRENCH TOAST** 19  
Lemon cream cheese-stuffed brioche, lemon curd, whipped icing and dark cherry compote.
- STEAK & EGGS** 38  
6 oz filet mignon, eggs to your preference, breakfast potatoes and toasted baguette.

### SWEET TO SHARE

- BEIGNET PLATTER** 35  
Freshly made beignets with dark chocolate, milk chocolate and strawberry jam.
- DESSERT TOWER** 55  
Seasonally selected pastries from our bakery.

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Please alert your server to all food allergies.

Consuming raw or undercooked foods may increase the risk of foodborne illness.