

Béarnaise

Saturday & Sunday 10 am – 3 pm
For private events, contact us at info@bearnaiseresaurant.com

BRUNCH

FRESH BAKERY BASKET <i>Toasted French Country Bread, Croissants, Bagels, Assorted Jams</i>	\$8
L'AMÉRICAN BREAKFAST <i>Two Farm Fresh Eggs Any Style, Maple Glazed French Ham, Applewood Bacon, Grilled Country Bread, Frites</i>	\$14
FRENCH HAM & BRIE OMELETTE <i>Petite Salade</i>	\$12
SEASONAL VEGETABLE OMELETTE <i>Petite Salade</i>	\$12
CROISSANT SANDWICH <i>Scrambled Farm Fresh Eggs, Gruyere, Bacon, Petite Salade</i>	\$10
CRÈME BRULÉE FRENCH TOAST <i>Brioche, Maple Crème Anglaise, Blueberry Compote</i>	\$12
CROQUE MADAME <i>French Ham, Gruyere, Béchamel, Fried Farm Fresh Egg, Petite Salade Or Frites</i>	\$14
STEAK & EGGS <i>8 oz. Grass-Fed Pennsylvania Flat Iron, Two Farm Fresh Eggs, Béarnaise, Frites</i>	\$24
MONTREAL SPECIAL <i>Montreal Sesame Seed Bagel, Norwegian Smoked Salmon, Cream Cheese, Red Onion, Ruby Tomato</i>	\$10
MUSSELS DIJON & FRITES <i>Nueske's Bacon, Creamy Whole Grain Mustard Broth, 63° Farm Fresh Egg, Fried Onion Straws</i>	\$20
BRASSERIE BURGER & FRITES <i>8oz Grass Fed Pennsylvania Beef Burger, Caramelized Onions, Sautéed Mushrooms, Swiss Cheese, Truffle Aioli, Frites, Farm Fresh Egg Add Nueske's Bacon \$2</i>	\$15

BOTTOMLESS

\$15

MIMOSA

Fresh Squeezed Orange or Grapefruit Juice

BLOODIES

Traditional Bloody or Montreal Caesar

SPIKE'S

SPICY BLOODY MARY

\$10

PEPPER-INFUSED VODKA

SRIRACHA

OLD BAY RIM

CHEF'S HANGOVER CURE

\$14

CRISPY PIG'S FEET HASH

Pig's Feet, Bacon Leek & Potato Hash, 63° Farm Fresh Egg, Béarnaise

BENNIE

\$14

FRENCH BENNIE

French Ham, 63° Farm Fresh Eggs, Hollandaise, Croissant, Petite Salade

NORWEGIAN SALMON BENNIE

Smoked Salmon, 63° Farm Fresh Eggs, Hollandaise, Bagel, Petite Salade

SPINACH & EGGS BENNIE

Sauteed Spinach, 63° Farm Fresh Eggs, Hollandaise, Croissant, Petite Salade

BRUNCH COCKTAILS

\$10



BRAD'S GOT A SCREW LOOSE

*Ruby Red Vodka, Grapefruit, Orange Bitters,
Mt. Gay Black Barrel Float, Flamed Orange Peel*

FRENCH 75

Gin, Lemon, Sugar, Sparkling Wine

BARDOT SLING

*Citron Vodka, Housemade Ginger Shrub,
Lemon, Orange Bitters*

GENTLEMAN'S JULEP

*Bourbon, Mint, Sugar, Rhubarb Bitters,
Crushed Ice*

CHANEL'S SILHOUETTE

*French Gin, Housemade Lemon Cordial,
Blood Orange & White Peppercorn Granita*

LA GUILLOTINE

*Rye Whiskey, Blanc Vermouth,
French Gentian Liqueur, Peychaud's Bitters,
Orange Bitters*

LE DAIQUIRI

Clement Rhum Blanc, Sirop de Canne, Lime

HARVEY WALLBANGER

Vodka, Orange Juice, Galliano



ROYALE TREATMENT

TABLESIDE BOTTLE SERVICE

\$35

*Carafe of Sparkling Wine
with Choice of French Liqueur*

St. Germain

Crème de Cassis

Crème de Framboise

Crème de Pêche

COFFEE LIBATIONS

\$10

COCO CHANEL

*Crème de Cacao, Crème de Framboise,
Coffee, Cream, Served Cold & Neat*

CAFÉ DE PARIS

*Rhum Agricole, Espresso Vodka, Coffee,
Frothed Milk, Served Hot*

OOH LA LA BRIGITTE

*Hazelnut Liqueur, Orange Liqueur,
Coffee, Maple Whipped Cream*

PARISIAN DERBY

*Benedictine, Bourbon, Peychaud's Bitters,
Coffee, Whipped Cream*

FRESHLY SQUEEZED JUICES

\$5

GRAPEFRUIT JUICE

ORANGE JUICE

COFFEE & TEA

EXCLUSIVE LA COLOMBE FRENCH COFFEE

LA COLOMBE COFFEE 3.5

Available In Decaf, Complimentary Refills

SINGLE ESPRESSO 3

DOUBLE ESPRESSO 4.5

CAFE LATTE 4

CAPPUCCINO 4.5

SELECTION OF TEAS 3.5

Please Ask Your Server