

BRASSERIE RUEHLMANN

Brunch

Executive Chef: Laurent Tourondel
Chef de Cuisine: Jaime Loja

mimosa / 14 kir vin blanc / 12
veuve clicquot ponsardin / 21

RAW BAR

littleneck clams (6) / 12 jumbo shrimp cocktail / 16
east coast oysters (6) / 18 west coast oysters (6) / 20
blue point - beausoleil hama hama - kumamoto

Plateaux de Fruits de Mer

for 1 / 28 - for 3 / 76 - for 5 / 120

jonah crab - oysters - clams - shrimp - lobster - mussels
mignonette - cocktail sauce - dijonnaise

APPETIZERS

mix green salad - radishes - red onions - cherry tomatoes - mustard dressing / 11
onion soup gratinee - 3 onions broth - baked with comte cheese / 11
steak tartare - cornichons - watercress - quail egg / 15/23
goat cheese salad - frisee - garlic croutons - bacon - herbs vinaigrette / 16
chicken & duck liver pate - toasted bread - cornichons / 13

blueberry pancakes - maple syrup / 14
freshly baked bread basket / 6

OEUFS

wild mushroom omelet - seasonal selection - 3 farm fresh eggs / 17
ham & gruyere omelet - french ham - 3 farm fresh eggs / 17
eggs benedict - english muffin - poached eggs - ham - hollandaise / 18
eggs norwegian - english muffin - smoked salmon - hollandaise / 18

Eggs Rockefeller / 19

english muffin - spinach - poached eggs - ham - bacon - mornay - hollandaise

eggs are served with home - style potatoes

ENTRÉES

steak frites - hanger steak - bearnaise sauce - hand cut fries / 28
grilled chicken paillard - parmesan - arugula salad - lemon olive oil / 26
grilled branzino - fennel puree - tomato provencale - olive oil / 34
croque monsieur - french ham - bechamel - melted gruyere / 19
croque madame - french ham - bechamel - melted gruyere - soft fried egg / 21
american kobe hamburger - 8oz / 23
gruyere - mozzarella - blue cheese - add 1
salad ruhlmann - mixed greens - vegetables - oregano dressing / 17
chicken - add \$7 / albacore tuna - add \$8 / shrimp - add \$9

SIDE DISHES

canadian bacon / 6 maple sausages / 6
creamed spinach / 9 haricots verts / 9
wild mushrooms / 13 hand cut fries / 8
smoked bacon / 6

SELECTION OF ARTISANAL CHEESES / 23

honey walnuts - marinated figs - quince paste - toasted bread
fourme d'ambert - cow / 9 chevrot - goat / 10
comte saint antoine - cow / 10 brebis de pyrenee - sheep / 9
camembert - cow / 6

Sunday, 11:30am - 3:30pm
18% GRATUITY ADDED TO PARTIES OF SIX OR MORE
NO SUBSTITUTION