



Brunch Menu

Soups and Salads

Salade Frisée - 9*

Lardons, Croutons, Sunny-Side-Up Egg

Salade Verte - 6

Simple Green Salad, Champagne Vinaigrette

With Seared Chicken Breast - 10

Soupe à l'Oignon Gratinée - 8

Traditional Onion Soup, Croute, Gruyère

Salade Niçoise - 12

Oil-Cured Tuna, Tomatoes, Red Potatoes, Haricots Verts,
Olives, Hard-Boiled Egg

Chicken Paillard - 12

Seared Chicken Breast, Brie, Crispy Onions
Served over Salade Verte

Crêpes

Served with Choice of Salade Verte or Pommes Frites

Duck Confit Crêpe - 13

Duck Confit, Sautéed Spinach, Pommes Frites,
Veal Jus

Gravlax Crêpe - 13

Sautéed Peppers, Niçoise Olives, Gravlax, Boursin Cheese,
Tomatoes

Vegetarian Crêpe du Jour - 12*

Chef's Choice of Fillings, Tomato Sauce, Two Poached Eggs

Fresh Beignets

Half Dozen - 5

Full Dozen - 8

Entrees

Oeufs Rue Cler - 12*

Two Poached Eggs, Ham, Asparagus
Served on Fougasse with Sauce Béarnaise

Croque Monsieur - 11

Ham, Gruyère, Dijon Mustard, Sourdough, Sauce Mornay
Add 2 Sunny-Side-Up Eggs to make it a Madame - 2*

Moules-Frites - 12

Mussels, White Wine, Shallots, Lemon, Pommes Frites

L'Escalope de Saumon - 19

Roasted Red Potatoes, Haricots Verts, Sauce Béarnaise

Steak-Frites

12oz All Natural NY Strip - 32

6oz Skirt Steak - 20

Add Two Eggs, any Style - 2*

Farmer's Plate - 10*

House Made Sausage, Two Eggs Any Style,
Rue Cler Breakfast Potatoes, Fruit

French Toast du Jour - 10

Topped with Fruit, Powdered Sugar,
Vermont Maple Syrup

Omelette du Jour - 12

Choice of Salade Verte or Pommes Frites

Quiche du Jour - 14

Choice of Salade Verte or Pommes Frites

Local Yogurt Parfait du Jour - 6

Carolina Farmhouse Yogurt, Fresh Fruit, House Granola

Sides

Two Eggs, Any Style* - Bacon - House Made Sausage
Fruit - Pommes Frites - Breakfast Potatoes
Sautéed Asparagus - Sautéed Greens - Toast.

Substitute egg whites in any dish for \$2

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase
your risk of food-borne illness*