

LA SERRE

BRASSERIE

PASTRIES

CROISSANT 7
whipped butter, local preserves **V**

CINNAMON ROLL 8
cinnamon glaze **V**

FRIED CRONUT 8
vanilla bean Chantilly, fresh berries **V**

GOÛTER

FRENCH ONION SOUP GRATINÉE 15
caramelized sweet onions, veal stock, sherry, country bread crouton, Gruyère and Raclette cheese

HOUSE-MADE GRANOLA 10
choice of: vanilla bean or Greek yogurt, local honey, fresh seasonal berries **GF, V**

SALADE CÉSAR 14
Romaine, Parmesan Reggiano crisps, crouton crumble, Parmesan add white anchovies +4

Add Protein:
chicken +8, salmon +12, steak +18

LES OEUFS

VEGAN HASH 18
black garlic-marinated tofu, local mushrooms, spinach, roasted red pepper, confit tomato, avocado salad, asparagus tips, fingerling potatoes, fines herbes **GF, Vegan**
add egg +3 ea

FRENCH ROLLED OMELETTE 18
choice of three toppings: ham, bacon, spinach, tomato, mushroom, onion, bell pepper, Gruyère, cheddar, goat cheese, with Lyonnaise potatoes & chives additional toppings +2 ea

MIA'S AVOCADO TOAST 16
smashed avocado, confit tomato, local farm bread toast, poached egg, whipped burrata, basil, lemon zest, sea salt, balsamic **V**

RATATOUILLE SHAKSHUKA 16
stewed tomato, zucchini, bell pepper, eggplant, onion, olives, poached eggs, fines herbes, goat cheese, naan **V**

FLORENTINE BENEDICT 18
poached eggs, smoked goat cheese pâté, white wine-braised garlic spinach, sautéed mushrooms, hollandaise, petite salad, English muffin **V**

CRAB CAKE BENEDICT 26
jumbo lump & shrimp mousseline cakes, poached eggs, hollandaise, remoulade, petite salad, whitefish roe, English muffin

FRUITS DE MER

OYSTERS CHEF'S DAILY SELECTION (6) 23
mignonette, cocktail sauce, fresh horseradish, grilled lemon **GF, DF**
additional oyster +3 ea

OYSTERS ROCKEFELLER (4) 20
bacon lardon, garlic spinach, cream, Gruyère

MOULES PORTUGUESE 21
PEI mussels, citrus sofrito, chorizo, reposado, Herbsaint liquor, saffron-tomato broth, toasted baguette

PLATS PRINCIPAUX

CROISSANT FRENCH TOAST 16
pure maple syrup, chantilly cream, fresh seasonal berries **V**

CRÊPES DE BANANAS FOSTER 19
chocolate hazelnut stuffed crêpes, flambéed bananas, creme anglaise, brown butter ice cream **V**

CRÊPES DE CORDON BLEU 21
herb grilled chicken breast, rosemary ham, Gruyère cheese, champagne-Dijon cream

CONFIT DUCK POUTINE 25
pommes frites, duck gravy, cheese curds, sunny side up egg, crispy shallots, fines herbes

SHRIMP & GRITS 26
sautéed shrimp, andouille sausage, pickled poblano peppers, black pepper & tarragon grits, sauce étouffée **DF**

STEAK HACHE 25
butter-basted house blend chopped steak, fried egg, crispy shallot, petite salad, pommes frites, sauce diable **GF**

BROKEN YOLK BLT 18
cage-free broken yolk fried egg, thick cut bacon, Gruyère cheese, herb aioli, lettuce, tomato, toasted farm bread, Lyonnaise potatoes

LA SERRE BURGER 24
two 4 oz blend of sirloin, brisket, and chuck burgers, signature sauce, caramelized onion, choice of cheese, toasted brioche bun, pommes frites additions: egg +3, bacon +6, sautéed local mushrooms +5

SIDES

TWO EGGS YOUR WAY 6

CHOICE OF BREAKFAST MEATS 7
thick-cut bacon, chicken-apple sausage, rosemary ham, country pork sausage, turkey bacon

LYONNAISE POTATOES 8
caramelized onion, fines herbes, brown butter **V, GF**

POMMES FRITES 6
fines herbes & rosemary salt **V**

FRESH BERRIES 9
strawberries, blackberries, blueberries, fresh mint, local honey **GF, V**

PETITE SALAD 8
fresh farm greens, red onion, confit tomato, fines herbes, champagne vinaigrette **GF, V**

The consumption of raw or undercooked meat, fish, or shellfish may increase your risk of foodborne illness.
Before placing an order, please inform your server if any person in your party has a food allergy
20% gratuity for parties of 8 guests or more