

◆ B ◆ R ◆ E ◆ X ◆ I ◆

BRASSERIE



PLAT DU JOUR

~ MONDAY ~

BRAISED LAMB SHANK
\$26

~ TUESDAY ~

DUCK BREAST AND CONFIT OF LEG
\$34

~ WEDNESDAY ~

SOLE MEUNIÈRE
\$29

~ THURSDAY ~

ROASTED SQUAB
\$42

~ FRIDAY ~

IN-HOUSE DRY AGED RIBEYE FOR TWO
\$AQ

~ SATURDAY ~

BOUILLABAISSE
\$32

~ SUNDAY ~

DUET OF LAMB
\$39

\$5
SPLIT CHARGE
PER PLATE

ENTRÉES

SAUTEED JOHN DORY	\$33
<i>Cipollini Onions, Cashews, Arugula, Garbanzo Beans, Cumin and Orange Nage</i>	
PAN ROASTED SABLE	\$32
<i>Roasted Parsnips and Carrots, Toasted Hazelnuts Madeira Beurre Noisette</i>	
THYME BASTED COLORADO STRIPED BASS	\$28
<i>Swiss Chard, Roasted Fennel & Celeriac, Picholine Olives, Brown Butter Beurre Blanc</i>	
PAN ROASTED MONK FISH	\$29
<i>Lentil, Prosciutto and Horseradish Ragout</i>	
PENNE	\$23
<i>Arugula, Seasonal Mushrooms, Truffle Cream, Prosciutto, Parmesan</i>	
HERB ROASTED HALF CHICKEN	\$28
<i>Garlic-Potato Purée, Seasonal Mushroom Ragout</i>	
NEW YORK STRIP STEAK AU POIVRE	\$36
<i>Five Peppercorn Crust, House-Made Herb Parmesan Frites, Sauce Bordelaise</i>	
BREXI BURGER	\$17
<i>Caramelized Shallots, Apple-Wood Smoked Bacon, Emmental, Russian Dressing, House-Made Parmesan Frites</i>	
FILET MIGNON	\$35
<i>Sweet Potato, Spinach, Feta and Pistachio Bisteeya, Red Wine Sauce</i>	
BEEF BOURGUIGNONNE	\$26
<i>"Pot Au Feu", Horseradish, Mustard Seed Gremolata</i>	

LE BREXI (SERVES 4) \$130 ~ LE GRAND (SERVES 2) \$65

OYSTERS, 1/2 DOZEN\$20	CRAB LEGS, 1/2 POUND.....\$21	1/2 CHILLED MAINE LOBSTER\$19
LITTLE NECK CLAMS, 1/2 DOZEN...\$12	JUMBO SHRIMP, 1/2 DOZEN\$16	WHOLE CHILLED MAINE LOBSTER . \$35

HORS D'OEUVRES

STEAMED MUSSELS & CLAMS \$17 <i>Tasso, Garlic & Herb-Chardonnay Broth</i>
BREXI BEEF TARTARE \$19 <i>Watercress, White Truffle, Harissa Quail Egg</i>
BRAISED PORK BELLY..... \$16 <i>Current and Apple compote, Chocrouite, Au Jus</i>
PAN SEARED DIVER SCALLOPS..... \$17 <i>Parsnip Puree, Duck Confit, Brussels Sprouts, Pumpkin Seed Oil, Saba</i>
ALMOND CRUSTED SWEETBREADS..... \$16 <i>Wilted Frisée, Marcona Almonds, Marsala Beurre Fondue</i>
ESCARGOT & PARISIENNE GNOCCHI GRATINÉE . \$19 <i>Black Truffle, Brandy, Emmental Cream</i>

SOUPES

ONION SOUP AU GRATIN..... \$12 <i>Brandy, Thyme, Gruyere</i>
SOUP DU JOUR \$10

{ EXECUTIVE CHEF ~ FRANK CULMONE }
 SOUS CHEF ~ MARIO ROMERO }

SALADES

FRISEÉ <i>Lardons, Poached Egg, Crouton, Sherry Bacon Vinaigrette</i>\$15
ROASTED BEETS AND KALE\$14 <i>Blood Orange, French Feta, Sesame Seeds, Honey Lemon GASTRIQUE</i>
BREXI CAESAR <i>White Anchovies, Torn Bread Croutons, Parmesan</i>\$12

CHARCUTERIE & FROMAGE

CHICKEN LIVER PÂTÉ \$16 <i>Cornichons, Pickled Onions, Memberillo Aioli, Radish and Dijon Mustard</i>
ARTISAN CHEESE BOARD\$18 <i>Chef's Choice of Three served with Seasonal Accompaniments</i>
CURED MEATS\$16 <i>Selection of Cured and Dried Meats, Cornichons, Pickled Onions, Dijon Mustard</i>

A CÔTÉS	HOUSE-MADE PARMESAN FRÎTES.....\$8
	ROASTED MUSHROOMS\$10
	SAUTÉED SPINACH.....\$7
	GARLIC POTATO PUREE\$7
	BRUSSELS SPROUTS & TASSO HAM\$10
	SMALL GREENS SALAD.....\$8
WARM BEETS & CHEVRE.....\$9	

**18%
 GRATUITY MAY
 BE ADDED TO
 PARTIES OF 10
 OR MORE.**

SERVING DINNER • SEVEN DAYS A WEEK • 970.925.2838