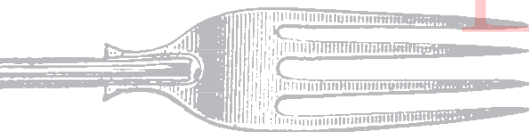




BRASSERIE

HORS D'OEUVRES

- STEAMED MUSSELS & CLAMS \$17
Tasso, Garlic & Herb-Chardonnay Broth
- BREXI BEEF TARTARE..... \$20
Watercress, White Truffle, Harissa, Quail Egg
- ARTISAN CHEESE BOARD..... \$17
Chef's Choice of Three served with Seasonal Accompaniments
- BUTTER POACHED JUMBO ASPARAGUS \$18
Poached Egg, Sweet Pea Coulis, Smoked Almonds, Prosciutto
- PAN SEARED DIVER SCALLOPS..... \$18
Charred escarole, seasonal mushrooms, herb beurre blanc, Minus 8 Verjus



SALADES

- FRISEÉ
Lardons, Poached Egg, Crouton, Sherry Bacon Vinaigrette
\$15
- HEIRLOOM TOMATO
Bibb Lettuce, Buttermilk Vinaigrette, Sweet Onion, Roquefort
\$16
- BREXI CAESAR
White Anchovies, Torn Bread Croutons, Parmesan
\$12
- WATERMELON & BABY GREENS
Pine Nuts, Sea Salt, Aged Balsamic Vinegar, Extra Virgin Olive Oil, French Feta
\$14

PLAT DU JOUR

- ~ MONDAY ~
STUFFED BREAST OF VEAL
\$26.50
- ~ TUESDAY ~
DUCK CONFIT
\$27.50
- ~ WEDNESDAY ~
SOLE MEUNIÈRE
\$29.50
- ~ THURSDAY ~
HERB ROASTED LAMB T-BONES
\$28.50
- ~ FRIDAY ~
BEEF BOURGUIGNON
\$25.50
- ~ SATURDAY ~
BOUILLABAISSE
\$32.50
- ~ SUNDAY ~
CHEF'S CHOICE

SOUPES

- ONION SOUP AU GRATIN
Sherry, Thyme, Gruyere
\$12
- SOUPE DU JOUR
Chef's Daily Inspiration
\$9

ENTRÉES

- SEMOLINA AND BUTTERMILK CRUSTED LEMON SOLE \$31
Corn & Fava Bean Succotash
- PAN ROASTED HALIBUT \$32
Littleneck Clams, Chorizo, Sweet Pepper Stew
- THYME BASTED COLORADO STRIPED BASS \$30
Braised Artichokes, Lemon Confit, Barigoule Sauce
- FENNEL SPICED TUNA NIÇOISE \$34
Haricot Vert, Niçoise Olives, Tomato, Radish, Fingerling Potatoes, Boiled Egg, Marinated Anchovies
- PENNE \$23
English Peas, Seasonal Mushrooms, Truffle Cream, Prosciutto, Parmesan
- PORK OSSO BUCCO \$29
Hoppin' John Cheese Grits, Spinach, Cashew Gremolata
- HERB ROASTED HALF CHICKEN \$28
Garlic-Potato Puree, Seasonal Mushroom Ragout
- NEW YORK STRIP STEAK AU POIVRE \$36
Five Peppercorn Crust, House-Made Herb Parmesan Frites, Red Wine Sauce, Bearnaise Butter
- ROSEMARY ROASTED FILET MIGNON..... \$38
Baby Arugula, Wax Beans, Roasted Tomatoes, Shallots, Fingerling Potatoes, Marrow Vinaigrette
- BREXI BURGER \$16
Caramelized Shallots, Apple-Wood Smoked Bacon, Emmenthaler, Russian Dressing, House-Made Parmesan Frites

A CÔTÈS

- HOUSE-MADE FRÎTES \$8
- ROASTED MUSHROOMS \$10
- STEAMED SPINACH \$7
- GARLIC POTATO PUREE \$8
- BRAISED ARTICHOKE \$10
- HOPPIN' JOHN CHEESE GRITS \$9
- BUTTER POACHED ASPARAGUS..... \$10
- SMALL GREENS SALAD..... \$8