



HORS D'OEUVRES

- OYSTERS ON THE HALFSHELL**
cocktail sauce, vinaigrette..... 12
- CALAMARI**
marinated and grilled steaks, tomato confit, garlic aioli 9
- ROCK CRAB AND LEEK TART**
carmelized leeks, smoky bacon,
Gouda cheese, and cayenne crème fraiche 8
- MAOULES MARINIÈRE**
Mussels steamed in white wine,
garlic, shallots, and parsley 10

OEUFs

CHOICE OF SMALL SIDE

- BUTCHER STEAK AND EGGS** 12

create your own

- THREE EGG OMELETTE** 8

- QUICHE DU JOUR** 7

- EGGS BENEDICT**
english muffin, poached egg, pancetta and hollandaise 10

- BAKED EGGS IN RED WINE** 8

N O R T H S H O R E BRASSERIE

SOUPS & SALADS

- ONION SOUP GRATINÉE**
carmelized onions, garlic cranton, Gruyère cheese 6
- SOUP DU JOUR** 7
- BRASSERIE SALAD**
mixed baby green, tomatoes,
cucumber and egg, Bleu cheese dressing 5
- FOUSÉE LYONNAISE**
fousée lettuce, loudons,
poached egg, warm bacon vinaigrette 6
- ROASTED BEET AND MACHE SALAD**
with goat cheese, candied walnuts, red wine vinaigrette.... 8
- MARINATED STEAK SALAD**
grilled with baby arugula, roasted beets, red peppers,
red onion and egg, whole grain mustard dressing..... 12
- GRILLED CHICKEN SALAD**
marinated chicken over field greens, roasted red peppers,
Boursin cheese and pine nuts, strawberry vinaigrette 9
- FRIED OYSTER SALAD**
Romaine wedge, apple-smoked bacon, white anchovies
and grape tomatoes with creamy Parmesan dressing 10

SIDES

- APPLE SMOKED BACON** 4
- COUNTRY SAUSAGE** 4
- BRUSSEL SPROUTS**..... 5
- DUCK CONFIT AND POTATO HASH** 6



ENTRÉES

- BRASSERIE BURGER**
truffled onions and mushrooms, lettuce and
tomato, choice of Roquefort, or Gruyère cheese 11
- CURRY SCALLOP**
pan seared with mussel and Point Reyes risotto,
orange-cucumber gastrique, crispy leeks 12
- COQ AU VIN**
slow cooked in red wine, root vegetables..... 10
- BUTCHER STEAK FRITES BORDELAISE SAUCE**.... 18

EXPRESS LUNCH (QUICK LUNCH)

CHOICE OF FRITES OR BABY GREEN SALAD

- SMOKED SALMON CROISSANT**
creme froiche, capers, red onion 7.50
- CURRY CHICKEN BAGUETTE**
baby arugula, oven dried tomato, dijon dressing 6.50
- CUCUMBER BRIE CROISSANT** 5.50
- HAM AND GRUYÈRE** 7.50
- SHRIMP SALAD BAGUETTE** 6.50
- BLT ON FRIOCHE** 5.50
- FRIED EGG AND CHEESE BRIOCHE** 5.50
- LOBSTER CLUB**
oven dried tomato, arugula
and red onion, tarage mayonnaise 16.50