

BREXI

BRASSERIE



PLAT DU JOUR

~ MONDAY ~

COQ AU VIN
31

~ TUESDAY ~

PORK BELLY & SAUCISSE
34

~ WEDNESDAY ~

MOULES FRITES
32

~ THURSDAY ~

VEAL CHOP
42

~ FRIDAY ~

LAMB SHANK
42

~ SATURDAY ~

BOUILLABAISSE
40

~ SUNDAY ~

DUET OF DUCK
36

\$5
SPLIT CHARGE
PER PLATE

ENTRÉES

VERLASSO SALMON.....	36
<i>Carmelized Parsnip Mash, Crispy Brussel Sprout Leaves, Roasted Tomato Broth, Preserved Lemon, Chive Oil</i>	
TROUT ALMONDINE.....	34
<i>Blistered Haricots Verts, Almonds, Brown Butter, Lemon, Chervil, Torn Baguette, Pomegranate Seeds</i>	
SOLE MEUNIÈRE.....	35
<i>Lemon Sole, Basmati Rice, Roasted Tomato & Spinach Pilaf, Beurre Noisette</i>	
FILET MIGNON AU POIVRE	43
<i>House-Made Herb Parmesan Frites, Cognac Green Peppercorn Demi</i>	
COLORADO RACK OF LAMB	46
<i>Raclette Baked Potato, Blistered Asparagus, Roasted Red Pepper Relish, Minted Chimichurri</i>	
LOBSTER CARBONARA.....	34
<i>Torchio Pasta, Spring Petit Pois, Wild Mushroom, Sunny-Side Egg, Truffle Perlage</i>	
STEAK FRITES	37
<i>10 oz. Kobe Flatiron, Herb Parmesan Frites, Maitre d' Butter or Bearnaise</i>	
HERB-ROASTED NATURAL HALF CHICKEN.....	29
<i>Garlic Potato Purée, Seasonal Mushroom Ragout</i>	
BOEUF BOURGUIGNON.....	37
<i>Roasted Winter Vegetables, Garlic Mashed Potatoes, Mustard Seed Gremolata</i>	
FETTUCCINI A LA PROVENÇAL	24
<i>Arugula, Picholine Olives, Roasted Tomatoes, Olive Oil, Parmesan Cheese (Add Chicken or Shrimp +7)</i>	
BREXI BURGER	23
<i>Applewood-Smoked Bacon, Emmental, Russian Dressing, Red Onion, House-Made Herb Parmesan Frites</i>	

PLATEAU DE FRUITS DE MER

ALASKAN KING CRAB LEGS, JUMBO GULF SHRIMP, OYSTERS ON THE 1/2 SHELL

LE BREXI 130 ~ LE GRAND 65

OYSTERS	3.50	CRAB LEGS, 1/2 POUND	25	1/2 CHILLED MAINE LOBSTER	19
JUMBO SHRIMP, 1/2 DOZEN	21	WHOLE CHILLED MAINE LOBSTER	35		

SALADES

FRISÉE	15
<i>Lardons, Poached Egg, Crouton, Sherry Bacon Vinaigrette</i>	
BREXI CAESAR.....	14
<i>White Anchovies, Torn Bread Croutons, Parmesan</i>	

SOUPES

ONION SOUPE AU GRATIN	14
SOUP DU JOUR	12

CHARCUTERIE & FROMAGE

CHICKEN LIVER MOUSSE DE PÂTÉ.....	18
<i>Cornichons, Pickled Onions, Moustarda, Dijon Mustard</i>	
ARTISAN CHEESE BOARD.....	19
<i>Chef's Choice of Three Served with Seasonal Accompaniments</i>	
CURED MEATS	18
<i>Selection of Cured and Dried Meats, Cornichons, Pickled Onions, Dijon Mustard</i>	
HUDSON VALLEY FOIE GRAS TORCHON.....	23
<i>Chestnut Purée, Pomegranate Seeds, Roasted Shallot Soubise, Lemon Oil, Crostini</i>	

HARICOTS VERTS	9
HOUSE-MADE PARMESAN FRITES.....	9
ROASTED MUSHROOMS	13
BLISTERED ASPARAGUS	10
STEAMED GARLIC SPINACH	9
GARLIC POTATO PURÉE.....	9
SMALL GREENS SALAD	9
RACLETTE YUKON GOLD BAKED POTATO.....	10
ROASTED BRUSSEL SPROUTS	10
BASMATI, SPINACH, & TOMATO PILAF.....	9

18%
GRATUITY MAY
BE ADDED TO
PARTIES OF 6
OR MORE.

SERVING DINNER • SEVEN DAYS A WEEK • 970.925.2838