

Brunch Cocktails

Benoit Spritz 16
Campari, red vermouth
sparkling wine & Brooklyn seltzer water

Our Bellini 14
peach juice, with vanilla beans and raspberry, sparkling wine

Mimosa 14
orange juice, sparkling wine

Bloody Mary 16
Vodka, lemon & spicy tomato juice

Le Jardin 17
Cucumber infused gin, elderflower & lemon juice

Espresso Martini 17
Vanilla infused vodka, Kahlua, creme de cacao, espresso

Pour Commencer

○ **East Coast oysters on half shell *** HALF DOZEN 24
shallot/black pepper vinegar

○ **Tarte flambée** 17
Alsatian thin crust, onions & bacon

○ **Charcuterie & pâtés selection** 26
cornichons & Dijon mustard

Selection of 3 French cheeses 20
Sainte-Maure de Touraine ■ Comté (18 months) ■ Fourme D'Ambert

Eggs

Three eggs any style, choice of two: * 17
cheese/potatoes/mushrooms/tomatoes/smoked salmon

Eggs Benedict * 21

Eggs Florentine * 19

Eggs Norwegian * 23

Œuf cocotte * 25
onions, mushrooms & bacon

Plats

○ **Onion soup gratinée** 17

Octopus & crispy quinoa, smoked pepper condiment 25

Heritage tomato, fresh goat cheese 29
marjoram & golden crouton

Chicken Caesar salad 23

Avocado toast, dried tomatoes & poached egg 17

○ **Croque Monsieur/Madame *** 19
mixed greens

Buckwheat crêpe * 19
egg, ham & Gruyère

Hamburger/Cheeseburger 24
Flat iron beef, onions, smoked bacon & pommes frites

○ **King salmon** 35
seasonal vegetables, Béarnaise

○ **Poulet rôti** FOR ONE 33 / FOR TWO 59
pommes frites

Steak & egg * 37
7oz beef skirt steak, Béarnaise sauce, mixed greens

○ **Hand-chopped beef tartare *** 33
mixed greens

Garnitures

Bacon 7

Smoked salmon * 13

Pommes frites 10

Green beans/salicornia/ginger 11

Mixed green salad 8

Sautéed corn & shishito/bell peppers 15

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS



Some "Sweets"

Warm waffles 17
vanilla ice cream, whipped cream & hot chocolate sauce

Fresh fruit composition 17

Yogurt & granola, 13
fresh fruit

French toast, 15
red berries, raspberry coulis

Viennoiserie basket 16

Don't forget our Buffet

One item 9

Unlimited servings 19

The "Essentials"

Our Baba 12
Armagnac & whipped cream

Crème caramel 10

Vanilla millefeuille 12

○ BENOIT CLASSICS

Remontée de cave

	BULLES	4 Oz	
	BLANC		
n.v.	Champagne - Sélection Alain Ducasse	20	
n.v.	Champagne - J.M. Labruyère - Grand Cru Prologue	24	
n.v.	Crémant de Loire - Château de Brézé	15	
2006	Champagne - Dom Pérignon	46	
	ROSÉ		
n.v.	Champagne - Veuve Clicquot	26	
	BLANC	5 Oz	15 Oz
	CHARDONNAY		
2017	Chablis - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	16	45
2015	Meursault - Les Narvaux - Jobard-Morey	28	84
2013	Mâcon-Fuissé - Vieilles Vignes - V.Girardin	14	42
2017	Finger Lakes - Nathan K.	16	48
	SAUVIGNON		
2017	Sancerre - P.Jolivet <i>by the Magnum</i>	16	48
2016	Pessac-Léognan - La Croix de Carbonnieux	18	54
	JACQUÈRE		
2013	Vin de Savoie Chignin - G. Berlioz	14	42
	PINOT GRIS		
2017	Dundee Hills - Eyrie Vineyards	14	42
	ALIGOTÉ		
2017	Bourgogne Aligoté - G & J.H. Goisot	12	36
	PICPOUL		
2016	Picpoul de Pinet - Villa Blanche - Calmel & Joseph	10	30
	CHENIN		
2017	Vin de Loire - Le Chenin d'Ailleurs - F. Chidaine	13	39
	PETIT ET GROS MANSENG		
2017	Jurancon Sec - La Part Davant - Camin Larredya	16	48
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	ROSÉ		
2018	Côtes de Provence - La Chapelle Gordonne	16	48
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	ROUGE	5 Oz	15 Oz
	PINOT NOIR		
2017	Hautes-Côtes de Beaune - Charles Père & Fille	14	42
2016	Côte de Nuits-Villages - Gérard Julien & Fils	21	63
	PINOT D'AUNIS		
2017	Coteaux du Loir - Garance - Les Maisons Rouges	14	42
	GAMAY		
2016	Morgon - Côte du Py - G. Duboeuf	12	36
	CINSAULT		
2016	Vin de Paris - Turbigo - Les Vignerons Parisiens	14	42
	CABERNET SAUVIGNON		
2016	Napa Valley - Carpe Diem	19	57
	BORDEAUX BLEND		
2012	Côtes de Bordeaux Castillon - Domaine de l'A	19	57
2012	Saint-Julien - Les Fiefs de Lagrange	24	72
2009	Listrac en Médoc - Château Fourcas Hosten	22	66
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	35	105
	SYRAH		
2015	Crozes-Hermitage - Matinière - Ferraton Père&Fils	15	45
2017	Santa Barbara County - PS - Piedrasassi	16	48
	RHÔNE BLEND		
2016	Côtes du Rhône - Un Air de Réméjeanne	11	33
2015	Châteauneuf-du-Pape - Domaine de la Solitude	24	72
2017	Arizona - Chupacabra - Merkins Vineyards	15	45
	MALBEC		
2015	Malbec - Chevalier du Château Lagrezette	16	48

Brunch Drinks

CÔTÉ JARDIN

ALL COCKTAILS ARE MADE WITH VEUVE CLICQUOT RICH CHAMPAGNE

21

Orange is the new ... Orange

Basil infused aperol, chef's tomato coulis & orange water

Jardin à la French

Cucumber infused gin, dry vermouth & elderflower

The Gardener

White tea infused vodka, rhubarb purée & Peychaud bitters

El Chiquila

Red chili infused tequila & lime juice

COCKTAILS & MOCKTAILS

Manhattan 16

Rye Whiskey, Dubonnet, griottines & bitters

Toasted Hay Negroni 17

Toasted hay gin, Campari, red vermouth

Normandy Beach 17

House infused Calvados, Cranberry compote, lemon juice & fresh Cider

Champs Rouge 23

Widow Jane Bourbon 10 years, Chartreuse, lemon juice & bitters

Last Word 18

Gin, Chartreuse, Luxardo Maraschino & lime juice

Aviation 16

Gin, Luxardo Maraschino, crème de violette, lemon juice & griottines

Our Sazerac 17

Rye Whisky, Cognac & Peychaud's bitters

Benoit New-York 17

Blueberry, apple, lime, lemon & almond

Benoit Paris 17

Peach, raspberry & vanilla beans

Fresh fruit juice 7

Orange / Grapefruit / Lemon / Lime

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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