

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) ■ Roquefort

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

Maine lobster salad 29
beets, grapefruit & saffron crisps

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 37
seasonal vegetables, Béarnaise

○ Poulet rôti 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

Gratinated cauliflowers 12

* 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 - Moët & Chandon - Imperial Réserve	24	
n.v.	Champagne - J.M. Labruyère - Grand Cru Prologue	26	
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 - Saint Martin - Domaine Laroche	17	51
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	16	48
2016	Pessac-Léognan - La Croix de Carbonnieux <i>by the Magnum</i>	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	Jurançon 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			
2017	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
2016	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

BENOIT SIGNATURE

Grey Goose Ducasse Martini 23
Grey Goose interpreted by Ducasse, spiced chocolate bitters

Reverse Martini 15
Brooklyn gin, dry vermouth, tonic water & orange bitters

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

Vesper 16
Vodka & gin, Lillet blanc & orange bitters

Fond De Culotte Tonic 14
Suze, crème de cassis & tonic water

Benoit New-York 12
Blueberry, apple, lime, lemon & almond

Benoit Paris 12
Peach, raspberry & vanilla beans

Benoit Tokyo 12
Mango, pineapple, lime, cherry

Fresh fruit juice 7
Orange / Grapefruit / Lemon / Lime

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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