

## 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  
Mothais sur feuille ■ Comté (18 mo) ■ 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

**White asparagus** 29  
Kaluga caviar & maitaise sauce

**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

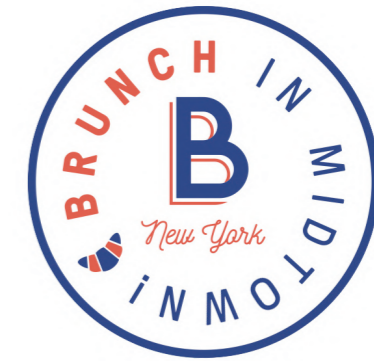
**Pommes frites** 10

**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



## Same Sweets

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

**Fresh fruit composition** 17

**Yogurt & granola, 13**  
fresh fruit

**French toast, 15**  
caramel, apple & pecans

**Viennoiserie basket** 16

Ask for our special dessert of the day *MP*

*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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

# Remontée de cave

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

# 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 Tokyo 17

Lychee, rose, strawberry, orange & cardamom

### Benoit Paris 17

Peach, raspberry & vanilla beans

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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