

Dinner

TELEPHONE 617-425-3240
 FACSIMILE 617-424-1717
 EMAIL: CHEF@BRASSERIEJOBOSTON.COM



120 HUNTINGTON AVENUE
 www.brasseriejoboston.com



SELECTION DE BIERES

BEERS

- **Castelain** 7.50
- **Fischer Amber** (22.5 oz.) - Rich Golden Color 12.00
- ***Stella Artois** - Belgium Lager 6.00
- **Ommegang's Rare Vos** - Belgian style dark ale 7.00
- **Saison DuPont** 8.50
- **Chimay White Cap** - Full-bodied 8.50
- **Corsendonk** - Rich, Roasted flavors 7.00
- **St. Amande** (22.5 oz.) 16.00
- **La Chouffe** 8.50
- ***Hopla:** Refreshing, Hoppy 5.50
- **Lindeman's Framboise** 10.00
- ***Grimbergen Double Ale** 6.00
- ***Warsteiner** 6.00
- **Perrier** - Petite 4.00 - Grande 7.00
- ***Sam Adams** 6.00
- **Evian** - Petite 4.00 - Grande 7.00
- ***Draft Beer**
- **Affligem** - Honey & Spice Notes 7.00
- **Duvel** - Huge aroma, Dry Finish 9.00
- **Chimay Premier** - Full-bodied, fruity (25.4) 16.00
- **Kronenbourg** 6.00
- **Orval Trappist Ale** - Rich amber color, dry finish 10.00

HORS D'OEUVRES

APPETIZERS

- Soupe du Jour5.95
- Onion Soupe Gratinée - Baked Croutons and Gruyère.....6.95
- New England Clam Chowder6.95
- Onion Tarte "Uncle Hansi".....8.25
- **Smoked Salmon - Crispy Potatoes, Horseradish Cream.....11.95**
- Escargots en Cocotte - Garlic Butter.....10.95
- Jumbo Lump Crabcakes - Watercress Coulis, Saffron Aioli12.95
- Chicken Liver Mousse.....8.25
- Pâté Maison Platter.....9.95
- Steamed Clams9.95
- Ratatouille Goat Cheese Tarte7.95
- **French Ham Crêpe Gratin.....8.95**

TARTES FLAMBEES

ALSACE STYLE PIZZA

- Tarte Flambée Classic - Fromage Blanc, Onion, Bacon8.95
- Tarte Flambée Spinach - Gruyère, Garlic Chips8.95
- Tarte Flambée Smoked Salmon - Capers, Chive.....12.95

FRUITS DE MER

SHELLFISH & SEAFOOD

- 1/2 Dozen Oysters on the Half Shell*.....10.95
- 1/2 Dozen Littleneck Clams*.....9.95
- Jumbo Shrimp Cocktail - Cocktail Sauce.....14.95
- Crab Claws - French Cocktail Sauce.....15.95

LE GRAND JO

OYSTERS,* SHRIMP, CLAMS,* CRAB CLAWS
 16.95 per person

SALADES

SALADS

- House Salade - Mixed Greens, Beets, Cucumbers 6.95
- Belgian Endive - Bleu d'Auvergne..... 8.95
- Salade Frisée Lyonnaise - Bacon, Poached Egg*..... 8.95
- Boston Bibb à la Française 7.95
- Salade Niçoise - Medium Rare Tuna* 16.95
- Chopped Smoked Chicken Salade..... 16.95

PLATS PRINCIPAUX

LES POISSONS

- Mussels Riesling Marinière - Pomme Frites..... 18.25
- **Sautéed Skate Wings - Capers, Pomme Purée 19.95**
- Herbed Atlantic Salmon - Braised Leeks, Lemon Beurre Blanc 21.95
- Filet of Trout Almondine - Braised Lentils..... 22.95
- Roasted Sea Bass - White Beans, Piperade..... 23.95
- Sautéed Sea Scallops - Angel Hair Pasta 20.95
- Swordfish Au Poivre - Pomme Purée..... 24.95
- **Famous Shrimp Bag - Lobster Sauce..... 19.95**

STEAKS

- **Classic Parisian Steak* Frites - Mustard Butter 21.95**
- Steak* Frites - Bordelaise or Roquefort Butter 21.95
- 12 oz. N.Y. Strip Steak* Au Poivre - Pomme Gratin 31.95
- 12 oz. N.Y. Strip Steak* - Pomme Frites..... 31.95
- Grilled Lamb Steak Provençal - Roasted Fingerling Potatoes.....19.95
- Steak* Tartare (Always cold) - Pomme Frites 17.95

SPECIALTEES

- Roasted 1/2 Chicken Herbes de Provence - Pomme Purée 18.95
- **Chicken Coq Au Vin - Alsace Kneffla 19.95**
- Braised Short Rib - Alsace Kneffla 21.95
- Roasted Rack of Lamb - Braised Flageolet 24.95
- Duck Confit - Braised Lentils..... 16.95
- Sautéed Pork Chop - Apple Calvados Sauce 19.95
- Choucroute Alsacienne - Cabbage Alsace-style, Smoked Meats and Sausage..... 22.95
- Calves Liver - Madeira Sauce 17.95
- Seasonal Vegetables Crêpe Florentine14.95

Vegetables and Potatoes

- Pomme Frites..... 3.95
- Pomme Gratin..... 4.95
- Pomme Purée..... 4.95
- Braised Lentils..... 4.95
- Ratatouille..... 4.95
- Haricots Verts..... 5.95
- Spinach 4.95
- Peas à la Française..... 4.95

Les Plats Du Jour

DAILY SPECIALS

- **MONDAY •**
Roast Pork, Braised Red Cabbage
17.95
- **TUESDAY •**
Lamb and Chicken Couscous
19.95
- **WEDNESDAY •**
Chatham Cod with Clams and Chorizo
21.95
- **THURSDAY •**
Cassoulet Toulousain
19.95
- **FRIDAY •**
Lobster Bouillabaisse
26.95
- **SATURDAY •**
N.Y. Whole Strip,*
Slow Roasted, Medium Rare
Sauce Bearnaise
24.95
- **SUNDAY •**
Classic Duck à l'Orange
20.95

Parties can be arranged for groups of ten to eighty in our private room.

CIGARS, PIPE, CIGARETTES: NON!

*Cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SERVICE NON COMPRIS

A service charge of eighteen percent is included for parties of six or more.

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Lunch



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- **La Chouffe** 8.50
- ***Hopla:** Refreshing, Hoppy 5.50
- **Kronenbourg** 6.00
- **Lindeman's Framboise** 10.00
- ***Grimbergen Double Ale** 6.00
- **Orval Trappist Ale** - Rich amber color, dry finish 10.00
- ***Sam Adams** 6.00
- ***Draft Beer**

Perrier - Petite 4.00 - Grande 7.00
Evian - Petite 4.00 - Grande 7.00

HORS D'OEUVRES

APPETIZERS

- Soupe du Jour 5.95
- Onion Soupe Gratinée - Baked Croutons and Gruyère..... 6.95
- New England Clam Chowder 6.95
- **Onion Tarte "Uncle Hansi"** 8.25
- Smoked Salmon - Crispy Potatoes, Horseradish Cream 11.95
- Escargots en Cocotte - Garlic Butter..... 10.95
- Chicken Liver Mousse..... 8.25
- Pâté Maison Platter..... 9.95

OEUF & CREPES

EGGS & CREPES

- Omelette du Jour* - Pomme Frites..... 9.95
- Quiche du Jour - Mixed Greens 9.95
- **Open Crêpe - Ham, Cheese, Egg*** 10.95
- Smoked Chicken Crêpe - Goat Cheese, Salade 10.95
- Wild Mushroom Crêpe 12.95
- Seafood Crêpe - Lobster Sauce 13.95
- Vegetable Crêpe Florentine..... 11.95

FRUITS DE MER

SHELLFISH & SEAFOOD

- 1/2 Dozen Oysters on the Half Shell*10.95
- 1/2 Dozen Littleneck Clams*9.95
- Jumbo Shrimp Cocktail - Cocktail Sauce.....14.95
- Crab Claws - French Cocktail Sauce.....15.95

LE GRAND JO
OYSTERS,* SHRIMP, CLAMS,* CRAB CLAWS
16.95 per person

SALADES

SALADS

- House Salade - Mixed Greens, Beets, Cucumbers 6.95
- Belgian Endive - Bleu d'Auvergne..... 8.95
- Salade Frisée Lyonnaise - Bacon, Poached Egg* 8.95
- Boston Bibb à la Française 7.95
- Salade Niçoise - Medium Rare Tuna* 16.95
- Chopped Smoked Chicken Salade 16.95
- Crabcake Salade 16.95

PLATS PRINCIPAUX

LES POISSONS

- **Mussels Riesling Marinière - Pomme Frites** 16.95
- Herbed Atlantic Salmon - Braised Leeks, Lemon Beurre Blanc..... 18.95
- Sautéed Sea Scallops - Angel Hair Pasta 17.95
- Swordfish Au Poivre - Pomme Purée..... 19.95

ENTREES

- **Classic Parisian Steak* Frites - Mustard Butter**20.95
- Steak* Frites - Bordelaise or Roquefort Butter20.95
- Sautéed Pork Chop - Apple Calvados Sauce.....18.95
- Steak* Tartare (Always cold) - Pomme Frites16.95
- **Grilled Chicken Paillard - Bibb Salad, Bleu d'Auvergne**13.95
- Roasted 1/2 Chicken Herbes de Provence - Pomme Purée16.95

SANDWICHES

- **Croque Monsieur - Salade, Frites**11.95
- Vegetable Croque Monsieur - Salade, Frites9.95
- Tuna Niçoise - Potato Salade9.95
- Burger* 8 oz. - Bleu d'Auvergne, Frites10.95
- French Hot Dog - Gruyère Gratiné, Pomme Frites.....9.95
- Chicken Provençal - Salade, Frites.....10.95

PANINIS

GRILLED PETIT PAIN

- **Classic Parisian Ham - Frites or Salade** 9.95
- Bayonne French Ham - Frites or Salade 9.95
- Chicken & Brie - Frites or Salade..... 9.95

Vegetables and Potatoes

- Pomme Frites.....3.95
- Pomme Purée.....4.95
- Haricots Verts.....5.95
- Spinach.....4.95

Le Déjeuner Express

LUNCH EXPRESS

11.95

Onion Soupe
Jambon Beurre, Frites, Salade

House Salade
Bayonne French Ham, Frites

Clam Chowder
le demi Tuna Niçoise Sandwich
Potato Salade

Onion Soupe
le demi Croque Monsieur
Frites, Salade

Soupe du Jour
le demi Vegetable Croque
Frites, Salade

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- Chicken Liver Mousse..... 8.25
- Pâté Maison Platter..... 9.95

FRUITS/BOULANGERIE

FRUIT/BAKERY

- Fruit Salad - Mixed Berries 6.95
- Seasonal Mixed Berries..... 7.95
- Assorted Bakery Basket..... 5.95
- Croissant..... 4.95
- Muffin - Blueberry, Corn, Bran..... 2.95

BRUNCH

BRUNCH

- Poached Eggs* Benedict 10.95
- Poached Eggs* Smoked Salmon 12.95
- Poached Eggs* with Lobster 14.95
- Scrambled Eggs* Salmon Croissant..... 12.95
- Croque Madame* 9.95
- Croque Madame* - with Mushrooms..... 10.95
- **Tarte Flambée*** - Egg, Bacon, Cheese & Tomato..... 8.95
- Challah French Toast - Fresh Fruit 9.95
- **Chocolate French Toast** - with Almonds..... 9.95
- Belgian Waffle - Fresh Fruit..... 9.95
- Belgian Waffle - Vermont Maple Syrup 8.95
- **Croque Monsieur*** - Salade, Frites 11.95
- Burger* 8 OZ. - Bleu d'Auvergne, Frites..... 10.95

FRUITS DE MER

SHELLFISH & SEAFOOD

- 1/2 Dozen Oysters on the Half Shell* 10.95
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- **Chicken Paillard** - Bibb Salad, Bleu d'Auvergne..... 13.95

PLATS PRINCIPAUX

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Breakfast

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BRASSERIE BREWERY:
Lively place that is both Restaurant and Cafe

Petite Déjeuner

Petit déjeuner Complet

BREAKFAST SPECIALTIES

Parisian Breakfast 9.95

Coffee, Tea or Hot Chocolate and Fresh Squeezed Orange or Grapefruit Juice, Assorted Bakery Basket.

American Breakfast 13.95

Coffee, Tea or Hot Chocolate and Fresh Squeezed Orange or Grapefruit Juice, Two Eggs Cooked Any Style*, Choice of Bacon, Ham, or Sausage, Breakfast Potatoes and Toast.

Fitness Breakfast 12.95

Coffee, Tea or Skim Milk, and choice of juice. A blend of Granola, Low Fat Yogurt and Fresh Fruit.

OR

An Egg White Omelette* with Shittake Mushrooms, Tomatoes and Basil with Whole Wheat Toast.

Oeufs

EGGS

One Egg* Any Style with Toast 5.95

Two Eggs* Any Style with Toast 6.95

Poached Eggs* Benedict 10.95

Poached Eggs* Smoked Salmon 12.95

Poached Eggs* with Lobster 14.95

Scrambled Eggs* Salmon Croissant 12.95

French Omelette* with Toast 8.95

Choice of Two: Ham, Bacon, Sausage, American, Swiss, Cheddar, Mushrooms, Tomatoes, Peppers, Onions, Herbs
Any Additional Items - 95¢

Ham, Bacon, Sausage Sides 4.95

Side of Breakfast Potatoes 2.95

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Specialty Drinks

Mimosa 8.00 Kir 6.50

Bloody Mary 7.50 Kir Royale 8.00

Screwdriver 7.50

Fresh Squeezed Juice and Breakfast Drinks

Orange Fresh Squeezed 3.95

Grapefruit Fresh Squeezed 3.95

Cranberry, Apple 2.95

Tomato, V-8, Prune 2.95

Milk, Skim 1.95

Coffee/Decaf/Tea 2.95

Double Hot Chocolate 3.95

Café Au Lait 3.95

Orangina 2.95

Espresso 2.95

Cappuccino 3.95

Petite Grande

Evian 3.00 6.00

Perrier 3.00 6.00

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Plats Principaux

ENTREES

Open Crêpe, Ham, Cheese, Egg* 9.95

Croque Madame* 9.95

Croque Madame* with Mushrooms 10.95

Smoked Salmon Plate with Bagel 12.95

Two Eggs* Any Style and Brasserie Steak* 17.95

Belgian Waffle with Vermont Maple Syrup 8.95

Belgian Waffle with Fresh Fruit 9.95

Tarte Flambee* - Egg, bacon, cheese and tomato 8.95

Challah French Toast with Vermont Maple Syrup 8.95

Challah French Toast with Fresh Fruit 10.95

Chocolate French Toast with Almonds 10.95

Buttermilk Pancakes with Vermont Maple Syrup 7.95

Buttermilk Pancakes with Fresh Fruit 9.95

Céréales-Yaourt

CEREAL - YOGURT

Low Fat Yogurt 3.95.....with Fresh Fruit 5.95

Hot Oatmeal with Brown Sugar, Raisins 4.95

Homemade Granola 4.95.....with Fresh Fruit 5.95

Homemade Granola, blended with Yogurt and Fresh Fruit 6.95

All Bran, Raisin Bran, Shredded Wheat 4.95

Corn Flakes, Rice Krispies, Special K 4.95

Cereal with Banana 5.95

Cereal with Strawberry 6.95

Fruits-Boulangerie

FRUIT - BAKED GOODS

Fresh Fruit Salad 6.95

Seasonal Mixed Berries 7.95

Cantaloupe 4.95

Honey Dew Melon 4.95

Chilled Grapefruit 3.95

Assorted Bakery Basket 5.95

Bagel and Cream Cheese 3.95

English Muffin 3.95

Croissant 4.95

Raisin Danish 2.95

White, Wheat or Rye Toast 2.95

Blueberry, Corn, Bran Muffin 2.95

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