

# BRUNCH

## SHARE

EGGPLANT BABA GANOUSH yogurt, sumac & lavash 🌱	13
CHICKPEA PANISSE herb aioli	13
TARTE FLAMBÉE fromage blanc, bacon	16
CHEESE PLATE quince paste, walnut bread 🥜	18
CHARCUTERIE PLATE pickles, mustard	18

## SEAFOOD

DAILY OYSTERS 1/2 DZ		
East   21	East & West   24	West   27
SHRIMP COCKTAIL crudites, avocado	18	
JUMBO LUMP CRAB & CITRUS frisée, heart of palm 🌱	24	
TUNA TARTARE & LIME, cucumber, buckwheat crisp	21	
GRILLED OCTOPUS & LENTIL, tahini 🌱	23	

## PARFAITS

BERKSHIRE OVERNIGHT OATS, cold oatmeal, pistachios, citrus 🥜	9
RED BERRY PARFAIT greek yogurt, house made granola 🥜	9
TROPICAL PARFAIT chia seeds, coconut, goji berries	9

## SWEETS

BRUNCH BASKET croissant, pain au chocolat, blueberry muffin	10
FRUIT BOWL mixed assortment	10
FRENCH TOAST blueberries, almonds, maple syrup whipped crème fraiche 🥜	16

🥜 Contains nuts

🌱 Contains sesame

*Please ask for our plant base menu*

A 3% Processing Fee Will be Added To All Credit Card Transactions  
There Is No Fee for Debit Cards.

20% service fee will be added to all parties of 6 or more

Chef, Owner Olivier Muller

## PRIX-FIXE MENU | \$36

2 courses, includes choice of a Juice, Bloody Mary, Elderflower Mimosa, or Lychee Mimosa

### COURSE ONE

MIXED FRUIT BOWL
PARFAIT OF YOUR CHOICE
SOUP DU JOUR
BEET & RHUBARB, marscapone-blue cheese mousse, basil
DUCK & FIG TERRINE, frisée, fennel

### COURSE TWO

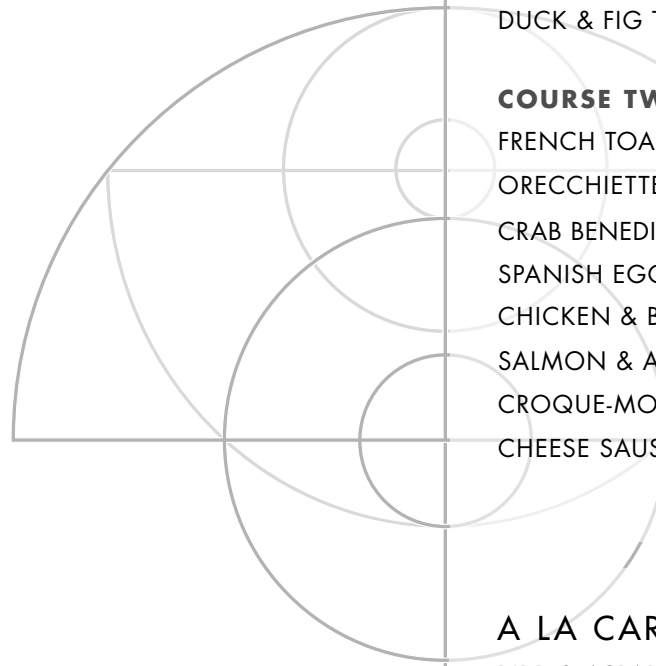
FRENCH TOAST, blueberries, almonds, maple syrup, whipped cream 🥜
ORECCHIETTE & LAMB RAGOUT, parmesan, taggiasca olives
CRAB BENEDICT, over easy eggs, baby spinach, multigrain toast, herbs hollandaise
SPANISH EGG TORTILLA, potatoes, chicken chorizo, arugula
CHICKEN & BABY KALE, pistachio, quinoa, avocado, grapefruit 🥜
SALMON & ARTICHOKEs, tomato confit, taggiasca olives, cippolini onions
CROQUE-MONSIEUR, parisian ham, swiss cheese, mixed greens
CHEESE SAUSAGE & SUNNY SIDE UP, pomme rosti, bacon, sour cream

## A LA CARTE

BIBB & ASPARAGUS, carrots, sugar snap peas, brioche crouton	17
ARUGULA & SHRIMP, fava beans, citrus	21
SEARED TUNA NIÇOISE, bibb lettuce, confit tomatoes, olives	23
MUSHROOM OMELETTE, comte cheese, baby spinach, fingerling potatoes	19
LOBSTER ROLL brioche roll, french fries	32
BRANZINO fennel, sauce vierge	31
BANH MI, french vietnamese sandwich, chicken sausage, ham, terrine jalapeno cilantro, french fries	19
STEAK & EGGS, sunny side up, fingerling potatoes, sauce au poivre	28
12 OZ SIRLOIN STEAK, green beans, gem lettuce, sauce au poivre	48
32 OZ DRY AGED RIBEYE PRIME C.A.B includes two sides of your choice, sauce au poivre or bordelaise	145

## SIDES

Super Green Spinach	10
Fingerling Potatoes	9
French Fries	9
Bacon	9



## WINES BY THE GLASS

### —SPARKLING—

Chandon Spritz, sparkling wine orange peels, bitters	15
Crémant Faubourg Brut NV, Burgundy France	16
Roederer Brut NV, Champagne, France	27

### —ROSE—

Club 44, IGP Mediterranee, France, 2022	15
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### —WHITE—

Montefresco, Pinot Grigio, Veneto, Italy, 2022	11
Domaine Karine Lauverjat Sancerre, Loire Valley, France, 2023	21
Domaine Romy Bourgogne Blanc, Burgundy, France	14
Trefethen, Chardonnay, Oak Knoll District, Napa Valley, USA, 2021	16
Raymond Usseglio, Côtes du Rhône, France, 2022	14

### —RED—

Domaine Jean-Baptiste Duperray-Glou Glou, Beaujolais, France 2022	14
Lulumi, Pinot Noir, IGP Languedoc, France, 2022	11
Joyce Vineyards Submarine Canyon Pinot Noir, California, 2022	16
Esprit de Pavie, Chateau de Pavie, Bordeaux, France, 2018	16
J.M. Gerin Syrah, "La Champine", Rhone Valley, France, 2022	14

### —RUM—

Appleton 15 Years, Jamaica	21
Zacapa Negra Edition, Guatemala	18
Centenario, Costa Rica	21
Clement "Cuvee Homere", Martinique	22
El Dorado 21 Years, Guyana	25

### —DESSERT—

Fonseca Bin No. 27	12
Taylor Fladgate 10 Year Tawny Port	15
Chateau Laribotte, France Sauternes 2020	17
Royal Tokaji, Hungary, Tokaji Late Harvest 2018	16

## BOTTLED BEER

Kronenbourg 1664	7
Sloop Brewing Juice Bomb IPA	8
Allagash White	7
Allagash Curieux	9
Chimay Grand Reserve	11
Lefte Belgian Blonde Ale	11
Non-Alcoholic	6

## DRAFT BEER

Ask your server for our draft selection

### PRIVATE DINING AT FAUBOURG

For inquiries, please visit us online at [faubourgmontclair.com](http://faubourgmontclair.com)  
or contact our Private Dining Coordinator  
[Joan@faubourgmontclair.com](mailto:Joan@faubourgmontclair.com)

## HOUSE FAVORITES

### —HANDCRAFTED COCKTAILS—

<b>White Cosmo</b> Prairie Vodka, Cointreau, Elderflower, White Cranberry, Lime	15
<b>Ahh Fennely, A Sangria</b> Crafted by Alicia Coteaux Du Giennois, Lulumi Pinot Noir, Grey Goose Vodka, Calvados, Strawberry, Fennel, Lemon	16
<b>Let The Beet Drop</b> Crafted by Alex Prairie Gin, Suze, Beet, Lemongrass, Ginger, Lemon	15
<b>Polynesian Paradise</b> Crafted by Aniket Bacardi Rum, Giffard Vanilla, Blueberry, Cinamon, Lemon	15
<b>Mango Mojito</b> Bacardi Rum, Mango, Mint, Lime, Club Soda	15
<b>Spicy Pineapple Margarita</b> Tanteo Chipotle Tequila, Pineapple, Agave, Lime	16
<b>Guavamente</b> Crafted by Nikki Casamigos Blanco, Guava, Cucumber, Rosemary, Lime	19
<b>Smooth Operator</b> Crafted by Dom Bezu Mezcal, Génepy, Mint, Lemon, Grilled Pineapple	16
<b>Blood Moon</b> Crafted by Aaron Bezu Mezcal, Aperol, Blood Orange, Basil, Habanero, Lime, Club Soda	16
<b>Pristine Peach Palmer</b> Crafted by Hailey Wild Turkey, Peach Tea, Tarragon, Saffron, Lemon	15
<b>Cocoo For Coconuts</b> Crafted by Jose Cognac, Giffard Coconuts, Triple Sec, Lime	15
<b>Unleash The Dragon</b> Crafted by AL Armagnac, Amaro, Dragon Fruit, Thyme, Lemon	15
<b>Pursue The Passion</b> (Alcohol Free) Passion Fruit, Vanilla, Elderflower Tonic	8
<b>Cocktail Of The Week</b> Ask your server about it!	15