

LEFT BANK

Chef de Cuisine
Ricardo Millan

BRASSERIE

CELEBRATING
20 YEARS
IN MENLO PARK

HORS D'OEUVRES

LES HUÎTRES* half dozen 18 | one dozen 36
raw market oysters

ESCARGOTS 14
Pernod garlic butter

CALAMARI FRIT 15
whole grain mustard vinaigrette

TARTE FLAMBÉE AU SAUMON FUMÉE 16
smoked salmon, leek compote, whipped fromage blanc

FILET MIGNON STEAK TARTARE* 15
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

FONDUE AUX FROMAGES 11
melted brie, blue, and goat cheese, Madeira wine

Les Moules

Featuring Salt Spring Mussels, British Columbia

✿ FLORENTINE ✿
spinach, white wine, garlic, shallots,
Pernod garlic butter

half pound 15 | one pound 20
pommes frites 6

SOUPES ET SALADES

SOUPE A L'OIGNON GRATINÉE 11
baguette, Emmenthal cheese

SALADE VERTE 10
butter lettuce, fines herbs, shallots, Dijon vinaigrette

SALADE RIVE GAUCHE 9
mesclun greens, cherry tomatoes, cucumber,
shaved radishes, sherry vinaigrette ~ADD goat cheese 2

SALADE NIÇOISE* 17
seared rare Ahi tuna, green beans, tomatoes,
fingerling potatoes, avocado, tapenade,
anchovy, roasted red bell peppers

CASSE-CROÛTE

CROQUE MONSIEUR 13
jambon de Paris, Emmenthal, Béchamel, pain de mie bread
~ "Croque Madame" with sunny side up egg (add 2)

TARTINE DE TOMATE 14
grilled country levain bread, roasted garlic, heirloom tomatoes,
arugula, basil, goat cheese, fleur de sel, balsamic reduction

CROQUE THON* 15
seared Ahi, bacon, lettuce, tomato, wasabi aioli, avocado

CROQUE D'AGNEAU 15
herb marinated leg of lamb, basil, roasted peppers,
aioli, black olive tapenade, arugula salad

CROQUE POULET 13
chicken breast, almond romesco, arugula,
roasted onions, brie, pommes frites

BURGER AMÉRICAIN 14
1/2 lb beef, pommes frites
~ ADD Emmenthal, cheddar, blue, avocado, bacon,
sautéed mushrooms, or sunny side up egg (each 2)

Brunch served until 3 PM

PAIN PERDU 19
brioche French toast, orange Chantilly,
fried egg, smoked bacon

PETIT PAINS CROISSANT SANDWICH 17
crispy bacon, scrambled eggs, Emmenthal cheese,
breakfast potatoes, tarragon hollandaise

OMELETTE 17
chicory smoked bacon, cage free eggs,
red onion, sweet peppers, breakfast potatoes

DUCK LEG CONFIT HASH 21
poached eggs, breakfast potatoes, hollandaise

EGGS BENEDICT
poached eggs, Panorama Bakery English muffin,
breakfast potatoes, hollandaise
~ with jambon de Paris 18 ~ with Dungeness crab cake 20

SMOKED SALMON CRÊPES 18
tomato, arugula, dill cream cheese,
Happy Boy Farm mixed greens

HOUSEMADE PORK SAUSAGE 17
maple glazed, scrambled eggs, breakfast potatoes

Brunch Libations

FRENCH 75 12
sparkling wine, gin, lemon

LE GRANDE 75 12
sparkling wine, orange, Grand Marnier,
Courvoisier VSOP

MAUVE RAIN 12
sparkling wine, gin, lemon, crème de mure

BELLINI 10
sparkling wine, peach or guava purée

LEFT BANK BLOODY MARY 12
housemade bloody mary, bacon, spicy rim

PICK-UP MARTINI 10
chilled espresso, Kahlúa, cream

DAY BREAK 10
sparkling wine, St. Germain Elderflower, grapefruit

IRISH COFFEE 12
Tullamore Dew Irish Whiskey, coffee,
housemade whipped cream

ENTRÉES

POULET PAILLARD 17
Parmesan crusted chicken breast, roasted corn,
Toybox tomatoes, arugula, baby frisée,
pickled red onions, capers, lemon basil vinaigrette

SAUMON 27
Loch Duart salmon, roasted corn, fava beans,
roasted peppers, fines herbs tomato vinaigrette

STEAK FRITES
8 oz skirt steak 28 / 10 oz rib eye 35
pommes frites, includes choice of Bordelaise,
Béarnaise, or au poivre sauce

Turn the page for Wines by the Glass, House Cocktails, and Bottle Selections

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)