



BRUNCH MENU

WEST VILLAGE

201 West 11th St, New York, NY 10014

NOMAD

1140 Broadway, New York, NY 10001

PLAZA FOOD HALL

1 West 59th Street | New York, NY 10019

MONDAY & TUESDAY 4PM - 12AM | WEDNESDAY - FRIDAY 4PM - 1AM | SATURDAY & SUNDAY 11:30AM - 1 AM
LIVE JAZZ BRUNCH EVERY SATURDAY & SUNDAY FROM 1PM - 4PM
25% OFF ANY BOTTLE OF WINE EVERY SUNDAY AFTER 5PM
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BENEDICTS & EGGS

EGGS BENEDICT | Traditional Benedict on English Muffin, Canadian Bacon, Homemade Hollandaise. Served with Salad and Home Fries **14**

SMOKED SALMON BENEDICT | Smoked Salmon and Creme Fraiche on English Muffin. Served with Salad and Home Fries **16**

LOBSTER BENEDICT | Fresh Lobster Served with Taragon Hollandaise on English Muffin. Served with Salad and Home Fries **18**

BACON & CHEESE SCRAMBLE | Scramble with Gruyere Cheese and Canadian Bacon. Served with Salad and Home Fries **12**

SMOKED SALMON SCRAMBLE | Scramble with Smoked Salmon and Creme Fraiche. Served with Salad and Home Fries **14**

FARMER MARKET EGG WHITES | Egg White Omelette served with Fresh Vegetables. Served with Salad and Home Fries **14**

NOS TARTINE ET SANDWICH

TARTINE DE TOMATE | Fresh Tomato with Basil Pesto **7**

TARTINE BRIE AU MIEL | Melted Brie with Honey **9**

BREAKFAST SANDWICH | Scrambled Eggs, Gruyere, Canadian Bacon Served in Mini Baguette. Served with Salad and Home Fries **12**

BRIOCHE FRENCH TOAST | Served with Banana or Peanut Butter Cream and Mixed Berries **12**

CHICKEN SANDWICH | Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens **14**

BLT | Classic Bacon, Lettuce, and Tomato, with Mayo and Mustard Spread (Add \$2 for Avocado). Served with Mixed Greens **14**

CROQUE MONSIEUR (ADD \$2 FOR MADAME) | Black Forest Ham, Gruyere, Garlic Parmesan **12**

FROMAGE

LES FROMAGES | Assorted selection of French cheeses **1/7, 3/17, 5/25**



Goat | Camambert | Brie | Pont L'Eveque | Comte Abondance | Fourme D'Ambert | Mimolette Chevre des Cremiers | Gres des D'Alsace

CHARCUTERIE

LE COMBO CHARCUTERIE ET FROMAGE | **3/32, 5/40**

LA CHARCUTERIE | A LA CARTE OR **3/18, 5/25**



SAUCISSON SEC | Dry Sausage Plate with Pickles **5**

SAUCISSON A L'AIL | Garlic Sausage Plate with Pickles **7**

ROSETTE DE LYON | Pork Sausage Plate with Pickles **7**

MOUSSE DE FOIE DE VOLAILLE | Chicken Liver Mousse Served with Toast and Mustard **7**

RILLETTE | Shredded Pork Served with Pickles and Mustard **7**

PÂTÉ DE CAMPAGNE | Duck Pate Served with Toast and Pickles **9**

CHIFFONADE DE JAMBON CRU | Country Style Ham with Pickles **9**

LES CLASSIQUES

SOUP A L'OIGNON | French Onion Soup with Gruyere Cheese **12**

LES ESCARGOTS | Garlic and Parsley Butter Sauce **11**

SALADE NIÇOISE | Black and Blue Tuna Steak, Mixed Greens, Eggs, Potatoes, String Beans, Tomatoes, Black Olives and Lemon Dressing **14**

DRINKS

COFFEE | **3**

MIMOSA | **14**

BELINI | **14**

OJ | **5**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE