



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 3PM - 12AM | WEDNESDAY - FRIDAY 3PM - 1AM | SATURDAY & SUNDAY 11:30AM - 1 AM
WWW.VINSUR20NYC.COM

BREAKFAST / BRUNCH

BREAKFAST SANDWICH | Scrambled Eggs, Gruyere, Bacon Served on Country Bread. Served with Salad and Home Fries **14**

BRIOCHE FRENCH TOAST | Served with Banana and Nutella Creme **14**

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**

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 with Fresh Vegetables. Served with Salad and Home Fries **14**

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

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

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

CHICKEN SANDWICH | Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens **15**

BLT | Bacon, Lettuce, and Tomato, with Avocado, Mayo and Mustard Spread. Served with Mixed Greens **13**

SHRIMP CLUB | Spicy Shrimp Sandwich with Wasabi Mayo, Avocado and Greens **15**

RILETTE DE SAUMON | Homemade Salmon Rilette, Avocado Mayo and Cucumbers. Served on Country Bread with Mixed Greens **15**

SALADE D'EPINARDS | Organic Spinach, Goat Cheese, Cherry Tomatoes, Red Onions And Walnut Dressing **13**

SALADE DE CREVETTES | Arugula, Lemon Marinated Shrimp, Avocado, Cherry Tomatoes and Cucumbers **15**

MERGUEZ TABBOULEH | Organic Lamb Sausage, Red and Green Peppers, Cucumbers and Tabbouleh **14**

SALADE NIÇOISE | Black and Blue Tuna Steak, Mixed Greens, Eggs, Potatoes, String Beans, Tomatoes, Black Olives and Lemon Dressing **18**

FROMAGE

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



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**

RILETTE | 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

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

STEAK TARTARE AU COUTEAU | Hand-Chopped Grass Fed Beef Tenderloin, Served with Mixed Greens **18**

TARTARE DE SAUMON | Hand-Chopped Salmon with Ginger Lemon Dressing **16**

DRINKS

COFFEE | **2**

ESPRESSO | **3**

CAPPUCCINO | **4.5**

MIMOSA | **14**

BELINI | **14**

OJ | **5**

Iced Tea | **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