

## BRUNCH COCKTAILS

**SALUT BLOODY MARY 10**  
*New Amsterdam vodka, house-made  
 bloody mary, beer chaser upon request*

**LIMONCELLO SPARKLE 11**  
*Limoncello, Cointreau, cava*

**MIMOSA 9**  
*Cava & choice of orange, grapefruit,  
 pineapple, cranberry or mango juice*

## ❖ FRENCH TABLE SNACKS ❖

FRENCH BAGUETTE <i>whipped Salut butter &amp; extra virgin olive oil</i> . . . . .	2 <sup>95</sup>
BASQUE DEVEILED EGGS <i>chorizo, piperade</i> . . . . .	3 <sup>50</sup>
LES CROISSANT <i>dill salmon cream cheese, salted maple butter, raspberry preserves</i> . . . . .	8 <sup>95</sup>
POUTINE* <i>braised short rib, Parmesan, truffle frites, fried egg</i> . . . . .	12 <sup>95</sup>
MUSSELS 'CAFE DE PARIS' <i>white wine, shallot, parsley</i> . . . . .	17 <sup>95</sup>
POMMES FRITES* <i>hand-cut fries, sauce Béarnaise</i> . . . . .	7 <sup>95</sup>
BLUE CRAB CAKE* <i>panko crusted, Boursin, spicy aioli</i> . . . . .	13 <sup>95</sup>
FRENCH ONION SOUP . . . . .	cup 7    crock 11
"CROQUE MADAME" BREAKFAST PIZZA* <i>pit ham, béchamel, Swiss, Gruyère, sunny egg</i> . . . . .	13 <sup>95</sup>

## BRUNCH SPECIALTIES

*includes choice of creamy hash or salad*

TWO EGG BREAKFAST* <i>your way with ham, bacon or house made sausage</i> . . . . .	11    add 5oz. hanger 9
AVOCADO - CRAB TARTINE* <i>avocado, crab fromage blanc, poached egg, lemon confit, petite greens</i> . . . . .	15 <sup>95</sup>
CRAB CAKE A LA GRECQUE* <i>blue crab cake, avocado, poached egg, tomato tzatziki sauce</i> . . . . .	14 <sup>95</sup>
SMOKED TROUT TARTINE* <i>steelhead trout, frisée, sherry vinaigrette, tomato, sunny egg</i> . . . . .	13 <sup>95</sup>
FRENCH TOAST <i>fresh berries, maple-vanilla butter</i> . . . . .	9 <sup>95</sup>
FRENCH COUNTRY OMELETTE <i>pit ham, shallot, Swiss</i> . . . . .	14 <sup>95</sup>
EGG WHITE OMELETTE <i>tomato, shallot, basil pistou, spinach, sliced avocado</i> . . . . .	12 <sup>95</sup>
CHAMPIGNON OMELETTE <i>garlic mushroom, goat cheese, spinach</i> . . . . .	13 <sup>95</sup>
QUICHE LORRAINE <i>caramelized onion, bacon, aged Swiss, fines herbes</i> . . . . .	12 <sup>95</sup>
SAUSAGE BENEDICT* <i>English muffin, poached egg, avocado, cherry pepper hollandaise</i> . . . . .	13 <sup>95</sup>
EGGS BENEDICT* <i>poached egg, brioche, pit ham, hollandaise</i> . . . . .	14 <sup>95</sup>
FLORENTINE BENEDICT* <i>spinach, tomato, poached egg, English muffin, basil hollandaise</i> . . . . .	12 <sup>95</sup>

## FRENCH PANCAKES

BANANA NUTELLA CRÊPES <i>toasted hazelnut, chocolate sauce</i> . . . . .	9 <sup>95</sup>
CARAMEL APPLE CRÊPES <i>apple, bourbon caramel, spiced walnut</i> . . . . .	9 <sup>95</sup>
SMOKED SALMON CRÊPE* <i>herb crème fraîche, watercress, tomato caper relish</i> . . . . .	14 <sup>95</sup>
BRAISED SHORT RIB CRÊPE* <i>cured tomato, Parmesan, truffle crème fraîche, sunny egg</i> . . . . .	13 <sup>95</sup>

## ❖ LES SALADS ❖

*add chicken 5    hanger 9    salmon 7    crab cake 12*

CHICKEN COBB <i>grilled chicken, bacon, tomato, avocado, bleu cheese, beets, hard cooked egg, green goddess</i> . . . . .	18 <sup>95</sup>
BEET & BURATTA <i>arugula, red onion, raisins, cashews, maple-walnut vinaigrette</i> . . . . .	8 <sup>95</sup> / 12 <sup>95</sup>
TUNA NIÇOISE* <i>rare ahi tuna, French green beans, olives, tomato, radish, egg, fennel, pistou vinaigrette</i> . . . . .	18 <sup>95</sup>
GREEK <i>romaine lettuce, cucumber, tomato, kalamata olive, bell pepper, Feta, red onion</i> . . . . .	8 <sup>95</sup> / 13 <sup>95</sup>
CAESAR* <i>heart of romaine, crispy Parmesan, crouton, poached egg (anchovy upon request)</i> . . . . .	8 <sup>95</sup> / 11 <sup>95</sup>

## ❖ BURGERS & SANDWICHES ❖

*choice of hand-cut fries, soup du jour or salad*

SALUT BREAKFAST SANDWICH* <i>pork sausage, hashbrowns, Gruyère, frisée, hot sauce, English muffin, egg</i> . . . . .	15 <sup>95</sup>
"ZE FRENCH ONION SOUP" BURGER* <i>caramelized onion, Swiss, onion broth</i> . . . . .	15 <sup>95</sup>
BURGER BAR AMERICAIN* <i>caramelized onion, bleu cheese, sauce bordelaise</i> . . . . .	15 <sup>95</sup>
CROQUE MADAME* <i>pit ham, béchamel, Swiss, fried egg</i> . . . . .	14 <sup>95</sup>
KNIFE & FORK CHICKEN CLUB* <i>lemon aioli, bacon, Swiss, avocado</i> . . . . .	15 <sup>95</sup>
STEAK SANDWICH* <i>grilled petite tender, crispy leeks, garlic mushrooms, mustard crème</i> . . . . .	16 <sup>95</sup>

In order to maintain quality benefit programs, Salut Bar Américain adds a 3% employee benefits service charge to our guest check. This is not an employee gratuity.  
 Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions.