



APPETIZERS

SMOKED SALMON CREPE

filled with creamed spinach and herbs 9

MUHAMMARA SPREAD

puree of roasted red pepper, walnut and pomegranate with warm pita bread 9

FARMSTEAD CHEESE SELECTION

with seasonal garnishes 13

PORK AND CHERRY TERRINE

over pomegranate mustard with honey roasted grapes 9

EGGPLANT BEIGNETS

drizzled with orange blossom honey, sliced almonds and goat's cheese 6

MIXED YOUNG LETTUCES

with cucumbers and tomatoes in sherry vinaigrette 7/12

VIETNAMESE CHICKEN SALAD

butter lettuce with peanuts and cabbage slaw 8/13

ENGLISH PEA SOUP

with poached spring vegetables 8

BRUNCH LIBATIONS

MIMOSA 5

RUE BLOODY MARY

Carve Vodka, House-Made Tomato Mix, Dill, Grated Horseradish 9

CORPSE REVIVER #2

Brooklyn Gin, Lillet Blanc, Cointreau, Lemon, Absinthe 9

IRISH COFFEE

Irish Whiskey, Sugar, Coffee, layered with cream 9

MATADOR

Tres Agaves Reposado Tequila, Ancho Reyes, Red Bell Pepper Juice, Pineapple Cordial, Lime, Chipotle Pepper Rim 10

HOWLIN' AT THE MOON

William Wolf Coffee Infused Bourbon, Byrrh Quinquina, Cynar 12

LA MORITA

Hayman's Sloe Gin, La Madre Strawberry-Infused Dry Vermouth, Giffard Pamplemousse, Lemongrass, Lemon Juice, Maeloc Blackberry Cider 11

PLATES

SAUSAGE QUICHE

roasted red pepper, gruyere, espelette served with mixed lettuce side salad 9

PAN ROASTED FISH AND GRITS

finished with a cajun butter sauce 17

FRENCH STYLE OMELETTE

filled with crawfish and leeks, served with mixed lettuce side salad 12

RUE EGGS BENEDICT

poached eggs, smoked ham, piperade and hollandaise, housemade biscuit 10

TOASTED CORN BREAD AND SHRIMP

with tasso ham gravy and roasted tomato 11

BRIOCHE FRENCH TOAST

bourbon roasted bananas and maple syrup 9

SCOTCH EGG

deep fried soft boiled egg, house-made breakfast sausage over potato puree 11

POACHED ASPARAGUS AND BLUE CRAB

*over a crispy potato cake and hollandaise sauce 16
add a poached egg +1*

BUTTER BASTED RIB-EYE

alongside "loaded" potatoes paillason, finished with a bordelaise sauce 32

PROUDLY BREWING MARTIN'S COFFEE

REGULAR COFFEE 2.00

ESPRESSO 3.00

DOUBLE ESPRESSO 4.00

LATTE 4.00

CAPPUCCINO 4.00

CAFE MACCHIATO 3.25

CAFE AMERICANO 4.00

AQUA PANNA 3.50

PELLEGRINO 3.50

ORANGE JUICE 2.50

BRUNCH



lunch

MONDAY - FRIDAY... 11 am to 3 pm
SATURDAY BRUNCH... 10 am to 3 pm

happy hour

MONDAY - FRIDAY... 3 to 6 pm

dinner

MONDAY - SATURDAY... 5 pm to close

SUNDAY Closed

RUESAINTMARC.COM

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