

L'ADRESSE

AMERICAN BISTRO

BRUNCH

SIGNATURE BREAKFAST

L'ADRESSE BREAKFAST

two eggs any style, hash browns, mixed greens

with bacon 23

with turkey kielbasa 23

with salmon 27

NY STEAK & EGGS 43

Prime cut 12 oz prime NY Strip, grapefruit chimichurri, balsamic onions, two eggs any style, chili threads

EGGS ROYALE & SALMON 31

poached eggs, spinach, salmon caviar, pain de mie, hollandaise

CHICKEN & WAFFLE 27

sunnyside egg, buttermilk chicken, orange chilli maple syrup

SYRNIKI 23

cottage cheese pancakes, crème fraîche, mint



BREAKFAST

FRENCH TOAST 25

candied bacon brûléed apples, mascarpone, maple syrup

MATCHA FRENCH TOAST (V) 23

matcha-infused pain de mie seasonal berries, maple syrup

SALMON AVOCADO TOAST 29

cured Faroe Islands salmon, baby lettuce, kabosu vinaigrette, caramelized figs, sourdough toast
add organic egg 4

EGGS BENEDICT

poached eggs, brioche, hollandaise
with avocado (V) 23
with Virginia's ham 23

THE FRENCHIE OMELETTE 21

mushrooms, Virginia's ham, Gruyère

GREEN OMELETTE (V) 21

spinach, broccolini, avocado, parsley

SHAKSHUKA (V) 23

baked eggs, spicy tomato, spinach, feta
add turkey kielbasa 10
add shrimps 12

STARTERS

WELLFLEET OYSTERS 19/35

cocktail sauce, Cabernet Sauvignon mignonette

YELLOWFIN TUNA CRUDO 31

sushi grade tuna loin, mango salsa, fresno pepper, cilantro, poke sauce

HEART OF PALM TARTARE (VE) 25

mango, charred avocado, mustard seeds, shiso powder

CRISPY CALAMARI 23

spiced coating, mixed greens, chili lime vinaigrette, wasabi tartare

SALADS

add chicken 12 / shrimp 12 / yellowfin tuna 17 / skirt steak 21 / beyond meat patty 12 / salmon fillet 19

CRISPY KALE SALAD (VE) 25

crispy red quinoa, asparagus, apple glaze

CAESAR SALAD 23

baby romaine, Parmigiano Reggiano chips, parsley, pickled onion, sourdough croutons, anchovy

BEET SALAD (V) 25

roasted beets, crispy quinoa, goat cheese croquettes, honey champagne vinaigrette

SANDWICHES & BURGERS

served with a choice of side salad or french fries

TRUFFLE BURGER 39

balsamic onions, Gruyère, sriracha aioli, arugula, truffle fries, shaved truffles, brioche bun
choice of: 8oz Black Angus patty or Beyond Meat

L'ADRESSE BURGER WITH CHEESE 28

8oz Black Angus patty, Boston lettuce, onion, tomatoes, relish, brioche bun
choice of: American or Cheddar or Gruyère
add organic egg 4
add bacon 5

MAINS

STEAK FRITES 52

12 oz NY Strip, green peppercorn sauce, truffle fries

SPAGHETTI BOLOGNESE 29

pasta alla chitarra, meat blend ragout, Stracciatella, roasted tomatoes, parmesan crackers

SEAFOOD FRIED RICE 41

jumbo scallops, shrimps, broccolini, gochujang
add organic egg 4

POKE BOWL

mango, avocado, cucumber, furikake, crispy shallots, poke sauce
choice of: jasmine rice or mixed greens
with yellowfin tuna 37
with Faroe Islands salmon 33
with tofu 31

SIDES

ROASTED MARBLE POTATOES (V) 14

WILD BERRIES BOWL 12

CURED FAROE ISLANDS SALMON 12

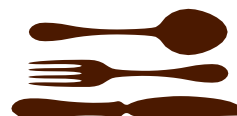
APPLEWOOD SMOKED BACON 12

VIRGINIA'S HAM 7

TRUFFLE FRIES (V) 14

AVOCADO 5

CRIOSSANT 7



*(V) Vegetarian

*(VE) Vegan

L'ADRESSE

AMERICAN BISTRO



WINE BY THE GLASS

Sparkling

PINOT NOIR, CHARDONNAY, PINOT MEUNIER
POMMERY POP EXTRA DRY 187ml 25*
Champagne / France

GLERA
RUGGERI ARGO PROSECCO BRUT 15 / 70*
Veneto / Italy

375 ML

PINOT MEUNIER, PINOT NOIR, CHARDONNAY
BILLECART- SALMON BRUT RESERVE 70*
Champagne, France

PINOT NOIR, CHARDONNAY, PINOT MEUNIER
TAITTINGER PRESTIGE ROSÉ BRUT 75*
Champagne, France

White

CHENIN BLANC
DOMAINE LE CAPITAINE 16 / 70*
Loire Valley / France

SAUVIGNON BLANC
DOMAINE DES MAZELLES 18 / 75*
Loire Valley / France

CHARDONNAY
DOMAINE SEBASTIEN DAMPT 21 / 100* Petit
Chablis / France

PINOT GRIGIO
DIPINTI 15 / 65*
Trentino-Alto Adige / Italy

Rosé

GRENACHE, CINSAULT, SYRAH
CHATEAU DE L'ESCARILLE 16 / 70*
Mediterranee / France

Red

MERLOT, CABERNET FRANC
CHATEAU YON LAVALLADE 19 / 80*
Saint-Emilion, Bordeaux / France

PINOT NOIR
LE MACHIN WINES 18 / 80*
California / United States

CABERNET SAUVIGNON
BARRIQUE 21 / 95*
California / United States

MALBEC
ANDELUNA CELLAR 18 / 80*
Mendoza / Argentina



FREE FLOW BUBBLES

\$39 per person

**ask server for the cocktail options*

COCKTAILS

MIMOSA 15
orange / raspberry
BELLINI 15
AMERICANO 15
L'ADRESSE SPRITZ 17
DIAMOND 20
GINGER SMASH 16
FRENCH 75 20
BRAMBLE 20
THE AIRMAIL 20
CHOCOLATE ESPRESSO MARTINI 21
FALL MARGARITA 21
IRISH COFFEE 14

MOCKTAILS

RASPBERRY & LEMONGRASS 10
STRAWBERRY LEMONADE 10
SEA BUCKTHORN REFRESHER 10

SWEET CAFFEINE

RAF COFFEE 10
L'Adresse signature and absolute favorite – coffee with the taste and texture of melted ice cream

LATTE HALVA 10
another L'Adresse favorite with a homemade halva sauce and sesame seeds

MATCHA ALMOND LATTE 8

TEAS WITHOUT TEA

SEA BUCKTHORN 16
passion fruit, seabuckthorn berries, Asian spices
**add your favorite spirit*

GINGER 14
warming tea with ginger and honey
**add your favorite spirit*