



## SHAREABLES

|                                                                                                                                                             |               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Oysters on the Half Shell*</b> - burnt shallot mignonette, lemon    GF, DF                                                                               | 4.5   25   48 |
| choice of single, half dozen, or dozen                                                                                                                      |               |
| <i>suggested pairing: DeLille, forget-me-not blanc de blancs</i>                                                                                            |               |
| <b>Cheese &amp; Charcuterie</b> - variety of cured meats & cheeses, house jam, pickled vegetables, cornichon, dried fruit, marcona almond, crostinis    GF+ | 38            |
| <i>suggested pairing: DeLille, chaleur blanc white blend</i>                                                                                                |               |
| <b>Daily Bread</b> - sourdough, baguette, sea salted butter    VEG, DF*                                                                                     | 9             |
| <b>Burrata</b> - stone fruit, huckleberry balsamic gastrique, jambon de bayonne    VEG+, GF                                                                 | 14            |
| <b>Pomme Frites</b> - sea salt & espelette pepper, smoked onion aioli    GF, DF, VEG                                                                        | 14            |
| <b>Duck Liver Pâté</b> - rosé gelée, crostini    GF+                                                                                                        | 16            |
| <i>suggested pairing: DeLille, le petit doux late harvest sémillon</i>                                                                                      |               |
| <b>Steak Tartare*</b> - beef tenderloin, shallot, caper, dijon, egg yolk, nduja butter baguette    GF+, DF+                                                 | 26            |

## SALADS

|                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| 6oz herbed chicken breast +12   4oz grilled teres major* +24   4oz grilled steelhead* +15                                                            |    |
| <b>Grilled Gem Caesar</b> - parmesan, herbes de provence bread crumbs, boquerones    VEG, DF+, GF+                                                   | 15 |
| <b>Beet &amp; Orange</b> - marinated red beet, arugula, mandarin, goat cheese, green goddess, pistachio    GF, DF+, VEG                              | 15 |
| <b>Washington Salad</b> - mesclun mix, cherry vinaigrette, honeycrisp, northwest dried cherries, sunflower seed, ossau-iraty fermier    GF, DF+, VEG | 15 |

## VEGETABLES

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <b>Roasted Carrot</b> - feta yogurt, spiced carrot gastrique, almond gremolata    GF, DF+, VEG   | 15 |
| <b>Grilled Asparagus</b> - shaved black summer truffle, hollandaise    GF, VEG                   | 22 |
| <b>Heirloom Panzanella</b> - sourdough, sherry balsamic vinaigrette, parmesan, basil    VEG, DF+ | 18 |



DeLille En Ville guest wifi password: DeLilles4601

A 20% gratuity will be added to parties of 8 or more. 100% of this charge is paid to the hourly service team and kitchen.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Brunch



## BRUNCH PLATES

|                                                                                                                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Grilled Chicken Sandwich</b> - herb marinated chicken breast, arugula, pickled red onion, pesto, garlic aioli, potato bun, pomme frites <b>GF+</b>                                                          | 24 |
| <b>DeLille Burger*</b> - 21-day dry aged beef, truffle aioli, brie, jamon de bayonne, caramelized onion, arugula, potato bun <b>GF+, DF+</b><br><i>suggested pairing: DeLille, minuit red blend</i>            | 32 |
| <b>Croque Monsieur</b> - jambon de paris, dijon, cave aged gruyere, mornay sauce, house salad add sunny egg* +3                                                                                                | 22 |
| <b>Avocado Toast</b> - grilled sourdough, sprouts, pickled red onion, radish, house salad <b>DF, VEG</b>                                                                                                       | 22 |
| <b>Dungeness Crab Benedict*</b> - toasted brioche, arugula, poached eggs, hollandaise, breakfast potato                                                                                                        | 36 |
| <b>Quiche Lorraine</b> - egg custard, smokey bacon, gruyere, house salad                                                                                                                                       | 22 |
| <b>Brioche French Toast</b> - strawberry coulis, maple syrup, hazelnut <b>VEG</b>                                                                                                                              | 16 |
| <b>Steak &amp; Eggs*</b> - breakfast potato, two eggs, sauce persillade <b>GF, DF</b><br>choice of 10oz ribeye or 6oz wagyu tenderloin                                                                         | 58 |
| <b>Provençal Grain Bowl</b> - quinoa & lentil, seared ahi tuna*, grilled corn, heirloom tomato, nicoise olive, fried caper, herb vinaigrette <b>GF, DF</b><br><i>suggested pairing: DeLille, chaleur blanc</i> | 30 |

## SIDES

|                             |   |                              |   |
|-----------------------------|---|------------------------------|---|
| <b>Crispy Country Bacon</b> | 6 | <b>Side Breakfast Potato</b> | 8 |
| <b>Two Eggs*</b>            | 6 | <b>Fruit Bowl</b>            | 8 |

## BRUNCH BEVERAGES

|                                                                                                 |                                  |                                               |    |
|-------------------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------|----|
| <b>Mimosa</b>                                                                                   | glass 16   carafe 32   bottle 48 | <b>Bloody Mary</b> - tito's vodka, bloody mix | 14 |
| <i>DeLille forget-me-not blanc de blancs &amp; choice of orange, grapefruit, or mango juice</i> |                                  |                                               |    |



**GF** - Gluten Free, **GF+** - Gluten Free Option, **DF** - Dairy Free,  
**DF+** - Dairy Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

*DeLille En Ville does not accept cash payments. We appreciate your understanding.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*