

Brunch – Sample Menu

available saturday and sunday 10:00 am to 3:00 pm



SHAREABLES

Oysters on the Half Shell* - burnt shallot mignonette, lemon <i>choice of single, half dozen, or dozen</i> <i>suggested pairing: DeLille, forget-me-not blanc de blancs</i>	GF, DF	4.5 25 48
Herb Poached Blue Prawns - house cocktail sauce	GF, DF	25
Cheese & Charcuterie - variety of cured meats & cheeses, house jam, pickled vegetables, cornichon, dried fruit, marcona almond, crostinis <i>suggested pairing: DeLille, chaleur blanc white blend</i>	GF+	38
Daily Bread - sourdough, baguette, sea salted butter	VEG, DF*	9
Pomme Frites - sea salt & espelette pepper, smoked onion aioli	GF, DF, VEG	14
Smoked Salmon Spread - cream cheese, horseradish, ikura roe, sourdough cracker <i>suggested pairing: DeLille, red willow chardonnay</i>	GF+	15
Duck Liver Pâté - rosé gelée, sourdough crackers <i>suggested pairing: DeLille, le petit doux late harvest sémillon</i>	GF+	16
Steak Tartare* - beef tenderloin, shallot, caper, dijon, egg yolk, nduja butter baguette	GF+, DF+	26

VEGETABLES & SALADS

herbed chicken breast +12 soft boiled egg +3 grilled salmon* +12		
Lyonnais Salad - frisée, lardon, soft egg*, bacon shallot vinaigrette <i>suggested pairing: DeLille, red willow chardonnay</i>	GF, DF	16
Grilled Hearts of Romaine - sunflower seed dressing, spiced garbanzos	GF, DF, VEG	14
Beet & Orange - marinated red beet, arugula, cara cara orange, goat cheese, green goddess, pistachio	GF, DF+, VEG	15
Roasted Baby Carrot - sheep feta yogurt, carrot gastrique, almonds	GF, VEG, DF+	14
Crispy Brussels - roasted grape, lemon zest	GF, VEG, DF	14
Washington Salad - bing cherries, beecher's cheddar, toasted hazelnut, cherry vinaigrette <i>suggested pairing: DeLille, le colosse merlot</i>	GF, DF+, VEG	16



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

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BRUNCH PLATES

Grilled Chicken Sandwich - herb marinated chicken breast, arugula, pickled red onion, pesto, garlic aioli, potato bun, pomme frites GF+	22
DeLille Burger* - truffle aioli, brie, prosciutto, caramelized onion, arugula, potato bun, pomme frites GF+, DF+	28
Croque Monsieur - country ham, dijon, cave aged gruyere, mornay sauce, house salad <i>add sunny egg* +3</i>	22
Avocado Toast - grilled sourdough, sprouts, pickled red onion, radish, house salad DF, VEG	22
Salmon Cake Benedict* - toasted brioche, poached eggs, hollandaise, ikura roe, breakfast potato	28
Quiche Lorraine - egg custard, smokey bacon, gruyere, house salad, pink peppercorn vinaigrette	22
Hazelnut French Toast - maple crème fraîche & vanilla maple syrup VEG	14
Steak & Eggs* - RR new york strip, breakfast potato, two eggs, basque chimmichurri GF, DF	48
Nicoise Grain Bowl - confit albacore tuna*, quinoa, lentil, green bean, tomato, nicoise olive, hard egg, herb vinaigrette, fried caper GF, DF, VEG+	28

SIDES

Crispy Country Bacon	6	Side Breakfast Potato	8
Two Eggs*	6	Fruit Bowl	8

BRUNCH BEVERAGES

Mimosa glass 16 carafe 32 bottle 48 <i>DeLille forget-me-not blanc de blancs & choice of orange, grapefruit, or mango juice</i>	Bloody Mary - Tito's vodka, bloody mix	14
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GF - Gluten Free, **GF+** - Gluten Free Option, **DF** - Dairy Free,
DF+ - Dairy Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

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