

Brunch - Sample Menu

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



SHAREABLES

Oysters on the Half Shell* - burnt shallot mignonette, lemon choice of single, half dozen, or dozen <i>suggested pairing: DeLille, forget-me-not blanc de blancs</i>	GF, DF	4.5 25 48
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
Burrata - mint-pea puree, crispy jambon de bayonne, pea shoot, toasted baguette	VEG+	14
Pomme Frites - sea salt & espelette pepper, smoked onion aioli	GF, DF, VEG	14
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

SALADS

6oz herbed chicken breast +12 | 4oz grilled skirt steak* +24 | 4oz grilled salmon* +15

Bibb & Blue - confit tomato, lardon, blue crumbles, crispy shallot, blue vinaigrette <i>suggested pairing: DeLille, roussanne</i>	GF, VEG+	16
Grilled Hearts of Romaine - sunflower seed dressing, spiced garbanzos	GF, DF, VEG	14
Beet & Orange - marinated red beet, arugula, mandarin, goat cheese, green goddess, pistachio	GF, DF+, VEG	15
DeLille House Salad - mesclun mix, carrot, radish, pink peppercorn vinaigrette	GF, DF, VEG	15

VEGETABLES

White Bean Crudite- sauce persillade, crispy shallot, sweet pepper, cucumber <i>suggested pairing: DeLille, red willow chardonnay</i>	GF, DF, VEG	15
Crispy Brussels - roasted grape, lemon	GF, DF, VEG	15



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, jamon de bayonne, caramelized onion, arugula, potato bun, pomme frites GF+, DF+	28
Croque Monsieur - country ham, dijon, cave aged gruyere, mornay sauce, house salad add sunny egg* +3	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	22
Brioche French Toast - strawberry coulis, chantilly VEG	16
Steak & Eggs* - SRF zabuton, breakfast potato, two eggs, sauce persillade GF, DF	42
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	Bloody Mary - Tito's vodka, bloody mix	14
<i>DeLille forget-me-not blanc de blancs & 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.

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