



MONTMARTRE

Bistro français on capitol hill

BRUNCH CLASSICS 7

- MIMOSA** *orange or mango*
- BLOODY MARY** *vodka or jalapeño tequila*
- SCREWDRIVER** *vodka & orange*
- GREYHOUND** *gin & grapefruit*
- SEA BREEZE** *vodka, cranberry, grapefruit*
- BAY BREEZE** *vodka, cranberry, pineapple*

SIGNATURE COCKTAILS 11

- ELYSÉE** *absolut, mango juice, champagne*
- SAZERAC** *jp wiser rye whiskey, bitters, absinthe*
- NOTRE DAME** *vodka, st. germain, pomegranate, bubbles*
- PARIS** *hendricks gin, st. germain, grapefruit, orange bitters*
- MOSCOW MULE** *tito's vodka, ginger beer, lime*
- MONTMARTRE** *aperol, prosecco, soda, orange slice*

MUSSELS 14

MARINIÈRES

*garlic, shallots,
white wine, parsley*

PIMENTÓN

*chorizo, piment d'espelette,
crème fraîche, lemon*

DIJON

*pancetta, saffron,
dijon mustard, cream*

APPETIZERS

SOUP DU JOUR MP

BREAD BASKET 2 *warm baguette, whipped salted butter*

TOASTED BANANA BREAD 7 *maple-glazed pecans, whipped salted butter*

MIXED BERRY BOWL 6 *fresh mixed seasonal berries, caramelized honey*

ALMOND-BERRY BOWL 10 *fresh berries, greek yogurt, toasted almonds, caramelized honey, berry coulis*

BISTRO SALAD 11 *mixed greens, cucumber, radish, beets, blackberries, goat cheese, honey-red wine vinaigrette*

KALE 'CAESAR' 11 *chopped kale, romaine lettuce, parmesan cheese, sourdough croutons, caper-egg yolk dressing*

ESCARGOTS 'MÈRE ANNE' 12 *snails, garlic-parsley butter, shallots, pastis*

HOUSE PATÉ 12 *pork and pistachio paté, pickled vegetables, whole grain mustard, cornichons, crouton*

STEAK TARTARE 13 *pastrami aioli, shallots, capers, chopped egg, toasted pumpernickel*

BUCKWHEAT CREPES (BRETONNE-STYLE GALETTES)

BRETONNE 14 *spinach, tomatoes, swiss, prosciutto, fried egg*

NORMANDE 14 *spinach, mushrooms, swiss, smoked salmon, crème fraîche, fried egg*

PARISIENNE 14 *spinach, roasted peppers, mushrooms, caramelized onions, feta, fried egg*

NUTELLA 12 *mixed berries, nutella, toasted hazelnuts, whipped cream*

late winter brunch

327 7TH ST SE, WASHINGTON, DC 20003 ~ (202) 544-1244 ~ MONTMARTREDC.COM
EXECUTIVE CHEF BRIAN WILSON

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.



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Le Bistro français on capitol hill

ENTRÉE SALADS

SEARED TUNA 25 peppercorn crusted tuna, bibb lettuce, seaweed salad, grapefruit, cucumber, kalamata olives, banyuls vinegar dressing

HANGER STEAK 24 mixed greens, gorgonzola, pickled red onions, cucumber, sourdough croutons, roasted garlic-yogurt dressing

CURRIED SHRIMP & QUINOA 23 red quinoa, arugula, frisée, avocado, almonds, roasted shrimp, tabini-lime dressing

DUCK CONFIT 23 mixed greens, dried cherries, roasted potatoes, apples, goat cheese, honey-red wine vinaigrette

SANDWICHES *served with a small house salad*

ROASTED LAMB 14 black pepper aioli, feta, piquillo pepper tapenade, frisée, toasted focaccia

SMOKED SALMON 'BLT' 14 crispy bacon, pickled shallots, crème fraîche, chopped egg, tomato marmalade, toasted rustic bread

TURKEY & BRIE 14 roasted turkey breast, whipped brie, bread & butter pickles, arugula, avocado, toasted rustic bread

GRILLED CHEESE 14 swiss, mozzarella, cheddar, buttered rustic bread

ENTRÉES

QUICHE LORRAINE 13 bacon, caramelized onions, swiss cheese

QUICHE FLORENTINE 13 spinach, roasted mushrooms, goat cheese, swiss cheese

EGGS BENEDICT 14 CHOICE OF CRISPY PANCETTA OR SMOKED SALMON
toasted english muffin, garlic spinach, poached eggs, hollandaise

MUSHROOM OMELET 14 roasted mushrooms, caramelized onions, spinach, soft brie

SHEPHERD'S OMELET 14 tender braised lamb, roasted peppers, caramelized onions, goat cheese

HAM & SWISS OMELET 14 sauteed ham, spinach, mustard creme, swiss cheese

BAYOU OMELET 15 shrimp, chorizo, spinach, caramelized onions, caper-dill crème

CHALLAH BREAD FRENCH TOAST 14 sugared almonds, berry marmalade, whipped cream

SIDES 6

CRISPY FINGERLINGS *served with black pepper aioli & maldon sea salt*

CRISPY PANCETTA ~ BACON ~ GARLIC SWISS CHARD

HOT DRINKS

COFFEE 3

LATTE / CAPPUCINO / MOCHA 4

ESPRESSO SINGLE 4 / DOUBLE 5

SELECTION OF HOT TEAS 4

SODAS & JUICES 3

COKE / DIET COKE / SPRITE

ORANGE / PINEAPPLE / CRANBERRY

ICED TEA / LEMONADE

BEER

STELLA ARTOIS 6.50 *belgium*

KRONENBOURG 1664 7.50 *france*

LEFFE BLONDE 7.50 *belgium*

BECK'S N.A. 6.00 *germany*

HOEGAARDEN 8 *belgium*

DOGFISH 60 MINUTE IPA 8 *usa*

ORVAL TRAPPIST ALE 9 *belgium*

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