

Since 2009

The Drunken Horse



From New York City

*Find us on social media
@thedrunkenhorsenyc*

BRUNCH MENU

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Brunch Menu

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CHEESE & CHARCUTERIE COMBO

Three Pieces \$22

Five Pieces \$34

Seven Pieces \$45

Les Fromages

Epoisse (soft-cow)
 Brillant Savarin 3x Cream (soft-cow)
 Brie De Meaux (soft ripened-cow)
 Camember Rustic (soft ripened-cow)
 Truffle Tremor (semi soft-goat)
 Comte Extra Aged (semi hard - cow)
 Roquefort (semi hard blue-sheep)
 Petit Basque (semi hard-sheep)
 Mimolette (Hard-cow)

Les Charcuteries

Pate de Campagne
 Duck Mousse
 Smoked Magret Duck Breast
 Jambon de Bayonne - Jambon de Paris
 Alp Sausage Dry
 Rosette de Lyon
 Herbs de Provence Saucisson
 Smoked Salmon

HORS D'OEUVRES / STARTERS

Olives and Nuts \$7
 Roasted Asparagus \$12
 (blue cheese, grapes, jambon de bayonne, balsamic)
 Burrata Heirloom Tomato Salad \$13
 (balsamic glaze, basil oil)
 Onion Soup or Pea Mint Gaspacho \$12

Escargots au Beurre d'ail \$18
 Foie Gras & Toasted Bread \$18
 (apple honey & truffle sauce)
 Arugula & Beets Salad \$13
 (goat cheese & champagne dressing)

EGGS (*)

Eggs Benedict (*) \$15
 (poached eggs, muffins, bacon, hollandaise sauce)
 Smoked Salmon Benedict (*) \$16
 (poached eggs muffin, hollandaise sauce, smoked salmon)
 Croque Matin \$14
 (bacon, comte cheese, eggs, toasted brioche & green salad)

Croque Monsieur/ Madame \$14 / \$16
 (ham, bechamel sauce, gruyere cheese w. salad)
 Avocado Toast Aux Oeufs \$15
 (pickled onion, grapefruit green salad, poached eggs)
 Omelette du Jour \$13

ENTREES

Smoked Salmon Plate \$16
 (tomato, avocado, cucumber, dill cream, toasted bread, capers)
 Seasonal Tarte Flambee \$16
 Fusion Ginger Tuna Tartare (*) \$16
 fresh tuna marinated w. ginger sauce, avocado)

Brie Honey Sandwich \$14
 (brie cheese, toasted brioche, apple honey, truffle sauce)
 French Toast \$15
 (maple whipped cream, brioche, seasonal fruits, honey)

DESSERTS

Homemade Crème Brulee \$10
 Molten Chocolate Lava Cake \$11

SIDES

Poached Eggs (*) \$5
 Tomatoes & Herbs \$5
 Bacon \$5
 Avocado \$5

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.