



L'ÉCHON

★ ★ ★ ★ ★
BRASSERIE

LES BRUNCH!

FRUITS DE MER

Huitres du jour 2 ea.
daily selection of east coast & west coast oysters

Grand Cocktail de Crevettes 18
madagascar prawns, cocktail sauce, yuzu dijonnaise

Crabe Jonah 24
1 lb. jonah crab claws, french cocktail sauce, butter

Maine Lobster Cocktail 19
half maine lobster, french cocktail sauce, warm butter

Ceviche du jour mkt.
yuca chips



CABANA PLATEAU

12 oysters, 5 jumbo prawns, 5 chilled mussels,
½ chilled maine lobster, ceviche du jour, seasonal
mignonette, classic cocktail, yuzu dijonnaise,
warm butter, lemon 75

HORS D'OEUVRES

Dattes avec L'échon 12
bacon, cochinitillo, pork jus, arugula salad

Tarte de Jambon 12
country ham, local tomato mostarda, parmesan

Tarte de Saumon Fume 14
smoked salmon, citron creme, fin herbs, red onion, capers

Moules Frites 19
maine blue mussels, white wine, garlic, sauce buerre blanc

Brasserie Parfait 11
citron yogurt, macerated seasonal fruit, house granola

LE SUSHI!

Saumon Rilletes Roll 12
fromage blanc, white soy bearnaise

Nicoise Roll 13
tuna tataki, black olive vinaigrette

Crevettes Roll 14
poached prawn, french cocktail

PB Sushi Yellowtail Roll 10
yuzu, truffle

PLATS PRINCIPAUX

French Toast & Crispy Frogs Legs 19
salted butter, pepper-maple gastrique, pickled chilis,
fin herb salad

Brown Butter Crepes 14
grand marnier creme, orange preserves, caramelized
almonds

Croque Cubana 21
brioche, cox farms ham, cochinitillo, gruyere, mustard,
house pickles, sunny side-up farm egg

Popcorn Pancakes 14
kronenberg-bacon ice cream

L'échon Brunch Burger 23
brioche bun, maison bacon, caramelized onions,
bearnaise gratinee

LES OEUFS

Omelette de Canard 14
smoked duck breast, carelized onions, gruyere,
petite salad

Fennel Salsiccia 16
creamy polenta, piperade, tomato,
2 sunny-side-up farm eggs

Quiche du jour 14
petite salad

Frisee aux Lardons 15
soft-poached farm egg, bacon-tarragon dressing,
garlic croutons

Souffle Gruyere 12
mushroom cream sauce

ACCOMPAGNEMENTS

2 Eggs Any Style 10

Maison Bacon 8

Chicken & Apple Sausage 6

Pomme Lyonnaise 10

Pomme Frites 9

CitronYogurt 7

Seasonal Fruit 8

LES PAIN

Donuts du jour 6

Almond Croissant 5

House Eclair 6

Brioche 4

Country Toast 3

Whole Wheat 4

Maple-Bacon Butter 2

Preserves du jour 2

18% service charge included • 20% included for parties of 10 or more • up to 6 separate payments are accepted
please inform your server about any allergies • consuming raw or under-cooked items may increase your risk of food-borne illness

VINS & SPIRITUEUX

♦ LE VIN ♦

PÉTILLANT

Veuve de Vernay
Sparkling Brut
France, MV 9

Chardonnay/Pinot Noir 25
Lanson Brut
Champagne, France MV

Pinot Noir 29
Lanson Rosé
Champagne, France MV

BLANC

Sauvignon Blanc 9
Saget La Petite Perrier
Loire, France 2012

Pinot Grigio 9
Alois Lageder "Riff"
Alto Adige 2013

Chardonnay 12
jj Vincent,
Burgundy, France 2012

Riesling 9
August Kessler "R"
Rheingau, Germany 2012

Albariño 10
Lagar de Cervera
Rias Baixas, Spain 2012

♦ BOTTOMLESS ♦

Mimosas 20
Veuve de Vernay Sparkling Brut, Fresh OJ

Bellinis 20
Veuve de Vernay Sparkling Brut, Peach Puree

♦ SPECIALTIES ♦



Drink 12
blah blah blah blah blah blah, blah
blah, blah

Drink 12
blah blah blah blah blah blah, blah
blah, blah

Drink 12
blah blah blah blah blah blah, blah
blah, blah

Drink 12
blah blah blah blah blah blah, blah
blah, blah

Drink 12
blah blah blah blah blah blah, blah
blah, blah

♦ LE VIN ♦

ROSÉ

Le Poussin Rose 9
Pays d'Oc, France,
2013

ROUGE

Pinot Noir 13
Maison Roche de Bellene
Burgundy, France, 2011

Pinot Noir 11
Annabella
Carneros, CA

Grenache / Syrah / Mouvèdre 8
Pubbelly Tavern Blend
languedoc, France, 2011

Merlot 14

Château Picau Perna
St. Emillion, Bordeaux, FR, 2009

Tempranillo 11
Marquez de Murrieta
Rioja, Spain 2009

Cabernet Sauvignon 12
Château Tour Prignac, Medoc,
Bordeaux, France, 2010

Malbec 13
A Lisa
Patagonia, Argentina 2013

♦ DRAFT BEERS ♦

Ommegang Hennepin 9
Farmhouse Saison, NY

Kronenbourg 1664 9
Euro Pale Lager, UK

**NARRAGANSETT TALL
BOY & BOURBON SHOT**

12

♦ COFFEE DRINKS ♦

Espresso 4
Double Espresso 6
Americano 4.50
Macchiato 5.50

Latte 5.50
Cappucino 5
Cold Brew 5
Cold Brew 5.50



18% service charge included • 20% included for parties of 10 or more • up to 6 separate payments are accepted
consuming raw or under-cooked items may increase your risk of food-borne illness