

brunch

hors d'oeuvres

FRESH DONUTS

Selection of four 8-

MUESLI

Fruit and berries, yogurt, honey 5-

FRENCH ONION SOUP

Shortribs, Gruyère 9-

SMOKED SALMON

Egg, capers, crème fraiche, baguette 10-

BEET SALADE

Roasted beets, orange, croutons, arugula, blue cheese mousse, walnut dressing 9-

MARKET SALADE

Local greens, carrots, fennel, radish, herbs, lemon vinaigrette 8-

FRISÉE SALADE

Crispy pork croutons, poached egg, bacon lardons, pickled radish, bacon dressing 10-

mussels

VIN BLANC

Garlic, crème fraiche, parsley 14-

MAROC

Tomato, ras el hanout, olives, chickpeas, mint 14-

DIJON

Spring onion, bratwurst, Gruyère, peas 15-

THAÏLANDE

Coconut, lemongrass, chilies, zucchini 14-

sides

POMMES FRITES / Persillade 6-

LYONNAISE POTATOES / Bacon 5-

FRUIT CUP 4-

MAPLE BACON 4-

BRATWURST SAUSAGE / Gruyère 6-

3 EGGS YOUR WAY* 5-

ROASTED CARROTS / Dill & Orange Butter 5-

SAUTEED KALE AND MUSHROOMS / Breadcrumbs 6-

CLASSIC KRAUT 4-

dessert

CHOCOLATE MOUSSE 6-

CRÈME BRULÉE 7-

TRIO OF HOUSEMADE ICE CREAM AND SORBET 5-

breakfast

BACON POACHED EGGS*

Maple juniper bacon, spinach, hollandaise 11-

SQUASH POACHED EGGS*

Squash, mushrooms, sage hollandaise 11-

PULLED PORK POACHED EGGS*

Basque style pork, peppers, olives, pecorino cheese 12-

SMOKED SALMON POACHED EGGS*

LT smoked salmon, spinach, hollandaise 13-

BRIOCHE FRENCH TOAST

Three slices, fruit and berries, whipped cream 11-

MUSHROOM OMELETTE*

Button mushrooms, spinach, cheddar 10-

HASH AND EGGS*

Braised shortribs, potato, smoked paprika, aoli 13-

STEAK AND EGGS*

Grilled 10oz Hanger steak, three eggs, frites 19-

SAUSAGE AND EGGS*

Bratwurst, Gruyère, three eggs, potato salade 13-

entrees

LYON HALL BURGER*

Pride of the Plains Angus Beef, Raclette cheese, pickles 14-

Add bacon 1.5 - Add fried egg 1.5 - Add both 2.5

SHORTRIB FRANKFURTER

Kraut, English pub mustard, poppy seed roll, frites 9-

AMISH CHICKEN SALAD

Mixed greens, apple, celery, croutons, pecorino, creamy garlic aioli 13-

daytime cocktails

BLOODY MARY

Sobieski vodka, pickled vegetables, beer chaser 7-

MIMOSA

Sparkling wine, orange juice 6-
— or —

MAN-MOSA

Sobieski vodka, Cointreau, sparkling wine, orange juice, rocks 10-

KIR ROYALE

Sparkling Wine, Crème de Cassis 6-

ORANGE CRUSH

Smirnoff Orange, St. Germain, lemon, soda 8-

LONDON CALLING

Pimm's No. 1, Beefeater, cucumber, orange, ginger 8-

ORANGE JUICE 3-

GRAPEFRUIT JUICE 3-

PINEAPPLE JUICE 3-

kid's entrees

STEAK & EGGS* 7-

SAUSAGE & EGGS* 7-

BRIOCHE FRENCH TOAST 6-

coffee & tea

LARGE FRENCH PRESS 7-

AMERICANO 3.5-

CAPPUCCINO / LATTE 4-

DOUBLE ESPRESSO 4-

RISHI ORGANIC FAIR TRADE HOT TEAS 3.5-



LYON
HALL

All breads, sausages, charcuterie, pastas, krauts, mustards and pastries are made at Lyon Hall

*consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness

Chef/Partner: Liam LaCivita
Executive Chef: Andy Bennett
Executive Pastry Chef: Rob Valencia