

BRUNCH

—⊙— Our Jospier Grill gives unique flavor and depth to our entrées and burgers. —⊙—

JOSPER

TRUFFLE BURGER 35

Black Angus beef with truffles inside and out, balsamic caramelized onions, Gruyère, shaved truffles, truffle fries

SKILLET SKIRT STEAK 35

roasted peppers, marble potatoes, grapefruit chimichurri, fried eggs

STEAK & EGGS 29

NY Strip, shallots confit, fried eggs

L'ADRESSE HAMBURGER 21

Black Angus beef, lettuce, tomato, red onion, relish

add cheese / bacon 3 / 3



YOLKS & WHITES

EGGS BENEDICT 19 / 23 / 21 / 29

poached eggs, pain de mie, hollandaise with ham / salmon / avocado / lobster tail

SHAKSHUKA 21

baked eggs, spicy tomato, spinach, feta
add sausage / shrimp 5 / 9

GREEN OMELETTE 18

spinach, broccolini, avocado

THE FRENCHIE OMELETTE 18

oyster mushrooms, ham, Gruyère

L'ADRESSE SKILLET 21

applewood smoked bacon, turkey kielbasa, sautéed red onions, marble potatoes, oyster mushrooms, grape tomatoes, sunny side-up eggs, sourdough toast

CHORIZO OMELETTE 19

smoked Gouda, avocado

TOASTS

PASTRAMI TOAST 23

beef pastrami, sourdough toast, arugula, Gruyère

BAGEL & LOX 19

Boston lettuce, cucumber, scallion cream cheese spread

AVOCADO TOAST 17

sourdough, baby lettuce, kabosu vinaigrette, poached egg
add salmon 5

SIGNATURE DISHES

PELMENI 25

veal dumplings served with salsa and crème fraîche

FISH SANDWICH 26

black bun, beer battered branzino, pickled slaw, cucumber, arugula, sriracha aioli

FRENCH TOAST 21

candied bacon, brûléed apples, mascarpone, maple syrup

KARAAGE & WAFFLES 25

Japanese fried chicken, maple syrup, sunny side-up egg

SPAGHETTI BOLOGNESE 25*

veal-pork-beef ragu, Campania tomatoes, stracciatella, parmesan

* gluten free spaghetti 3

STARTERS

MUSHROOM FLAT BREAD 20

grilled naan, truffle mushroom pâté, Asiago, mixed mushrooms

DUCK CONFIT BAO BUN 19

sriracha aioli, cucumber, cilantro

CRISPY CALAMARI 19

mixed greens, chili lime vinaigrette, homemade tartar sauce

SOUPS

FRENCH ONION SOUP 15

Gruyère, beef jus, herbs

BORSCHT 18 / 10

a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

SALADS

add chicken / shrimp 7 / 9

yellowfin tuna / steak 11 / 12

impossible burger patty 11

poached lobster tail 18

portobello confit 6

CAESAR SALAD 18

baby romaine, homemade Caesar dressing, parmesan croutons, shaved parmesan

BURRATA AND TOMATOES 21

heirloom tomatoes, basil pesto

CRISPY TOFU BOWL 23

spaghetti squash, broccolini, eggplants, roasted peppers, avocado, ponzu, miso carrot dressing

STACKED BOSTON LETTUCE

SALAD 18

bacon gastrique, onion rings, goat cheese dressing, grape tomatoes

SWEET BITES

MATCHA FRENCH TOAST 17

matcha-infused pain de mie, mixed berries, maple syrup

SYRNIKI 16

cottage cheese pancakes, crème fraîche, mint

BLUEBERRY PANCAKES 18

mixed berries, crème fraîche, blueberry compote

SIDES

JOSPER VEGGIES 8

honey sriracha sauce

BRUSSELS SPROUTS 10

Chinese sausage, sesame, basil pesto, chili lime vinaigrette

TRUFFLE FRIES 9

parmesan, chives, truffle salt

MARBLE POTATOES 8

EGG 3

HAM 4

BACON 5

TURKEY KIELBASA 7

SALMON 8

AVOCADO 5

SOURDOUGH TOAST 4

CROISSANT 6

served with butter and homemade jam

BAGEL & CREAM CHEESE 8

BOWL OF MIXED BERRIES 9



Italian Top Quality Products



WINES

Sparkling

PROSECCO EXTRA DRY 14 / 60

Ruggeri Giall'Oro / Conegliano-
Valdobbiadene, Veneto, Italy

ROSÉ EXTRA DRY 14 / 60

Danny Seo / Veneto, Italy

White

GRÜNER VELTLINER 14 / 60

Weingut Hermann Moser /
Kremstal, Austria

SAUVIGNON BLANC

"LA PETITE PERRIERE" 14 / 60

Saget La Perriere / Loire, France

PINOT GRIGIO 15 / 65

Terlato Vineyards /
Friuli-Venezia Giulia, Italy

CHARDONNAY 15 / 65

True Myth / Edna Valley, California, USA

Rosé

"M" DE MINUTY 15 / 65

Château Minuty / Côtes de Provence, France

Red

PINOT NOIR 14 / 60

J Vineyards & Winery / California, USA

MALBEC 15 / 65

Achaval Ferrer / Mendoza, Argentina

CÔTES-DU-RHÔNE

SAINT-ESPRIT 14 / 60

Delas Freres / Rhône, France

CABERNET SAUVIGNON 15 / 65

Rodney Strong Vineyards /
Sonoma County, USA

MINERAL WATER & SODA

FILETTE sparkling or still 9

COCA-COLA /

COCA-COLA DIET 5

DIET CREME SODA /

DIET BLACK CHERRY 5

GINGER ALE 5

COCKTAILS

MONA LISA 15

RASPBERRY MIMOSA 15

APEROL SPRITZ 15

BLOODY MARY 15

MOSCOW MULE 16

WHISKEY SOUR 16

APPLE HOT TODDY 12

SEA BUCKTHORN
SOUR 16

SUNDAY NEGRONI 16

EAU DE LAVANDE 16

FALL MARGARITA 16

IRISH COFFEE 12
Irish whiskey, heavy cream

COLD BREW MARTINI 15
vodka, coffee liqueur, caramel

COFFEE

REGULAR BLACK 6

ESPRESSO 4 / 5

AMERICANO 4 / 5

CAPPUCCINO 6 / 8

FLAT WHITE 7

RAF COFFEE 9

Moscow's bestseller —

coffee with the taste and texture
of melted ice cream

MATCHA

MATCHA & ALMOND

LATTE 8

BOTTLED BEER

United States

ALLAGASH BLACK STOUT 9

FLOWER POWER IPA 9

DOC'S DRAFT ORIGINAL
HARD APPLE CIDER 9

Canada

GLUTENBERG BLONDE ALE
GLUTEN FREE 11

Belgium

BLANCHE DE BRUXELLES 9

TRIPLE KARMELIET 9

England

GREEN'S AMBER ALE
GLUTEN FREE 16

Germany

WEIHENSTEPHANER
ORIGINAL 9

France

METEOR PILSNER 11

DRAFT BEER United States

ROTATING SELECTION 9

ICED TEA

PLAIN ICED TEA 5

RASPBERRY &
LEMONGRASS 9

GOJI BERRY 9

SELECTED TEAS

EARL GREY 8

DRAGON'S WELL 8

DARJEELING 8

JASMINE Birds' Tongues 8

TEAS WITHOUT TEA

SEA BUCKTHORN 16

passion fruit, sea buckthorn berries,
Asian spices

GINGER 14

warming tea with ginger and honey

MINT TEA 8

CHAMOMILE 8

FRESHLY MADE JUICES

ORANGE,
GRAPEFRUIT 8 / 10 / 12

L'ADRESSE Gift Cards are now available, ask your server for more information.

A 20% service charge will be added to parties of six or more. We kindly ask no more than 4 credit cards per table.