



## HOUSE MADE FLAT BREADS



Margarita Style \$9

san marzano puree, mozzarella, garden basil

Shrimp & Cilantro \$12

onions, red pepper, spicy tomato cream

Joel's Local Eggplant & Goat Cheese \$9

garden parsley & carrot salad

Prosciutto & Manchego \$11

tomato puree, garden sweet basi

## SHARE PLATES



PEI Mussels \$14

ginger, garden lemongrass, cilantro  
coconut curry broth or spicy sambal broth

Brasserie Catch Smoked Fish Platter \$12

local tomato salad, pickled garden peppers, grilled ciabatta

Chick Pea Hummus \$6

extra virgin olive oil, grilled pita bread

"Grilled Cheese" \$6

soft brie, white truffle, mango marmalade

Mini Argentinian BBQ \$8

grilled steak, house-made chorizo, chimichuri, ciabatta crostini

Crispy Calamari \$7

crispy garden herbs, lemon aioli, Brasserie hot sauce

Brasserie Style Jerk Chicken Wings \$8

blue cheese dipping sauce

Chicken Liver Pate \$8

onion marmalade, crostinis

Brasserie Catch Tartar \$14

pickled daikon, avocado puree, island crisps

## SOUPS



Caribbean Chicken Pepper Pot Soup

red beans, Cayman callaloo, freshly grated coconut milk  
bowl \$8, cup \$5

Soup Of The Moment

see your server for daily preparation  
bowl \$8, cup \$5

The Brasserie supports Cayman's local artisan purveyors as well as using produce from our own organic garden.

Our fresh seafood is brought to you by  
The Brasserie's fishing boat, "Brasserie Catch".

A 15% gratuity will be added to your bill.  
Smoking permitted in our outdoor smoking area only.

Executive Chef: Brad Phillips  
Manager & Sommelier: Kyle W. Kennedy

## LUNCH MENU

### SALADS



Brasserie Caesar Salad

kalamata olive tapenade, toast points,  
shaved reggiano, caesar dressing  
\$8, half serving \$5

Feta Bibb Salad

bibb lettuce, feta cheese, grape tomatoes,  
garden cucumber, kalamata olives, yoghurt dressing  
\$8, half serving \$5

Cobb Salad

iceberg lettuce, crumbled blue cheese, smoked bacon, eggs,  
tomatoes, haas avocado, crispy onion, sherry vinaigrette  
\$10, half serving \$6

All Salads, add grilled chicken, steak, shrimp or fresh catch \$8

### LARGE PLATES



Garganelli Pasta \$9

brasserie garden pesto, parmesan,  
alfredo or tomato sauce

add grilled chicken, steak, shrimp or fresh catch \$8

Grilled 10 oz. Natural Certified Angus Beef NY Strip \$15

Brasserie pepper jelly, house made pickle relish,  
mixed baby field greens, crispy cassava

Quiche & Salad \$11

see your server for daily preparation

Fresh Catch Of The Day \$16

from The Brasserie's own fishing boat,  
see your server for daily preparation

Seafood Pasta \$16

garganelli pasta, fresh fish, PEI mussels, garden basil broth

"Knife & Fork" Seared Snapper Sandwich \$15

house-made pullman bread, seasoning pepper aioli, baby arugula salad

Open Face Kobe Burger \$14

bacon confit fingerling potato, aged white cheddar,  
pickled cucumber & spicy garden pepper aioli

1/2 Roasted Free Range Chicken \$15

garlic whipped potato, cippolini onion,  
french beans, thyme sauce

Veggie Plate \$14

see your server for daily preparation



## DESSERTS



Valrhona Chocolate Fondant  
salted pecan caramel, crème fraiche vanilla ice cream

Local Carrie Mango Pie  
housemade mango ice cream,  
mango vanilla caramel, fresh sliced mango  
(a celebration of mango season!)

Roasted Banana & Tortuga Rum Bread Pudding  
walnut caramel brittle, caramelized banana

South Sound Coconut Crème Brûlée  
rum & lime cream, chocolate cookie

Local Lemon Napoleon  
(Layered Lemon Meringue Pie)  
crispy phyllo, wild berry compote, dark chocolate

Create Your Own Tasting Menu  
choose three of our daily house made  
ice creams & sorbets

Ice Cream - naseberry, mango, crème fraiche vanilla,  
coconut, dulce de leche, Barrington espresso,  
peppermint, dark chocolate & Cayman sea salt

Sorbet - soursop, mango, papaya lime,  
malibu coconut rum & lime

All Desserts \$7.00

Tiered Dessert Tray  
selection of 4 desserts,  
\$24.00

Artisan Cheese Plate  
\$12.00 / \$18.00 with wine

## DESSERT WINES



See Wine List

## LIQUID DESSERTS



Chocolate Raspberry Bon-Bon  
godiva dark chocolate liqueur, chambord,  
vodka, heavy cream

White Chocolate Martini  
absolut kurant, godiva white chocolate liqueur,  
white crème de cacao

Barrington Espresso Martini  
vanilla vodka, tia maria, kahlua,  
Barrington espresso, orange zest

Dulce de Leche Float  
dulce de leche ice cream, vanilla vodka,  
bailey's, coca-cola

## SPECIAL BARRINGTON COFFEES



Spanish Coffee - tia maria

Irish Coffee - jameson's

Café L'amour - cognac, amaretto

Nana's Smooth Operator - bailey's, kahlua, frangelico

Mexican Coffee - tequila, kahlua

Le Café De La Brasserie - rum, cinnamon

Liquid Desserts & Special Coffees \$8.50

**BARRINGTON COFFEE**  
freshly roasted, Berkshires, MA



Espresso \$3.50 / \$4.50

Americano \$4

Macchiato \$4

Cappucino \$4.50

Latte \$4.50