

Seattle's Premier and Most Visited Brunch for the Past Ten Years!

Happy Hour Breakfast!! Monday - Friday from 10 am to 11am

Most Brunch and Breakfast Entrees are \$13 and \$9 Mimosas and Bloody Marys Excluding Holidays

Composed Breakfast Plates

Served with two cage-free eggs

Muscovy Duck Confit and Butternut Squash Hash\*  
parsnips, brussels sprouts, yukon golds, fine herbes 20

Cured Carlton Farms Pork Cheeks Confit Hash\*  
potatoes, house made pork cheeks, apples, arugula 19

House Smoked Trout and Asparagus Hash\*  
fingerling potatoes, seasonal greens, caramelized shallots 20

Anderson Ranch Lamb and Pine Nut Sausage  
over Lentils de Puy with Honeynut Sqaush\*  
two eggs, bacon lardons, cestenza bruschetta 19

Chicken Fried Chicken with Creole Sausage Gravy\*  
two eggs, housemade buttermilk biscuit 19

Toulouse Bolognese over Cresenza Bruschetta\*  
two eggs, parsley, grana padano, arugula 18

Grilled Flank Steak 'Bavette' and Two Eggs\*  
creole marinade, shallot pan sauce, arugula 'salad' 26  
\* this item is \$18 for our 'Breakfast Happy Hour'

Classic Egg Breakfast\*  
Two eggs , breakfast potatoes & your choice of meat and toast  
snake river farms ham, housemade garlic sausage, or bacon  
white, wheat, rye or buttermilk biscuit 16

Creole Breakfast Classics

Served with two cage-free eggs

Spicy Creole Andouille Hash\*  
tasso, housemade andouille, mama lil's peppers, tomato confit 17

Crispy Tasso Cakes with Acadiana Hollandaise\*  
tasso, tomato confit and corn polenta cakes 18

Buttermilk Biscuits and Creole Sausage Gravy\* 17  
Served with breakfast potatoes. Add bacon or ham 5

Barbecued Shrimp New Orleans w/ Red Mill Grits\* 21  
\*this item is \$16 during our 'Breakfast Happy Hour'

Acadiana Meatloaf and Eggs with Tasso Gravy\* 19  
Served with breakfast potatoes.

'Lucy' Shrimp, Crawfish and Andouille Sausage\* 22  
\*this item is \$16 during our 'Breakfast Happy Hour'

Shrimp Creole and Eggs over Red Mill Grits\* 21  
\*this item is \$16 during our 'Breakfast Happy Hour'

Bayou Fisherman's Breakfast\*  
shrimp, pacific fish, crawfish, tasso, creole sauce 23  
\* this item is \$17 for our 'Breakfast Happy Hour'

Toulouse Beignets  
with powdered sugar and chicory caf anglaise  
large (10 pc ) 16 / small (5 pc) 11

Fonte Coffee French Press  
Ground to order for that perfect cup  
Small 7 / Large 11

The City's Best Fruit Plate  
changes seasonally, always with condensed milk-vanilla cream  
large 14 / small 10

Toulouse Eggs Benedicts

With our house made hollandaise over a  
toasted English muffin with breakfast potatoes.

Snake River Farms Kurobota Ham 19\*

'Barbecued Prawns' New Orleans Benedict 23  
\*this item is \$19 during our 'Breakfast Happy Hour'

Acadiana Benedict  
dungeness crab, prawns, andouille, creole hollandaise 25  
\* this item is \$21 for our 'Breakfast Happy Hour'

Fried Yearling Oysters and Bacon Benedict 21\*  
\*this item is \$17 during our 'Breakfast Happy Hour'

Heirloom Tomatoes and Avocado 17\*  
add Snake River Farms Kurobota Ham 4

'Florentine' with Heirloom Tomatoes and Arugula 17\*

Dungeness Crab with Fine Herbes 28\*  
\* this item is \$23 during our 'Breakfast Happy Hour'

'Eggs Hussarde' with Snake River Farms Ham  
and Veal Shallot Pan Sauce 22\*  
\*this item is \$15 during our 'Breakfast Happy Hour'

'Eggs Charcutieres' with Rustic Duck and  
Pistachio Terrine with Veal Shallot Pan Sauce 23\*  
\* this item is \$17 during our 'Breakfast Happy Hour'

Breakfast Sandwiches and Salads\*

Grilled Asparagus Wrapped with Prosciutto\*  
with a Sunchoke-Fennel-Arugula 'Salad'  
poached eggs, arugula, basil, broken balsamic vinaigrette 18

Frisee, Arugula, and Bacon Lardons Salad\*  
two eggs, potato coins, fine herbes and bacon vinaigrette 18

Crisp and Velvety Croque Madame\*  
snake river farms ham, gruyere, dijon mustard  
topped with two eggs and gruyere mornay. 19

SRF Ham, Smoked Mozarella and Fried Egg Sandwich  
lavocado, arugula chiffonade, lettuce, tomatoes, herb ailoi 17

Toulouse BLTA Breakfast Sandwich\*  
fried egg, bacon, avocado, lettuce, romas, herb ailoi 17

Softly Scrambled Eggs

Served with Toulouse Breakfast Potatoes

\* All composed eggs scrambles are prepared 'softly set' with  
fine herbes in accordance with traditional technique.

Acadiana Scramble\*  
dungeness crab, shrimp, andouille, tomato confit, asparagus  
garlic confit, fine herbes, creole hollandaise 22  
\*this item is \$15 for our 'Breakfast Happy Hour'

Housemade Tasso and Tomato Confit Scramble\*  
shallots, garlic confit, fine herbes, asparagus 17

'Big Easy' Housemade Andouille Sausage Scramble\*  
holy trinity, fresh herbs, tasso-black pepper gravy 17

Housemade Garlic Fennel Sausage Scramble\*  
tomato and garlic confit, stilton bleu, classic mornay 17

Smoked Trout and Fine Herbes Scramble\*  
shallots, fine herbes, artichokes, cr me fraiche 19  
\*this item is \$15 for our 'Breakfast Happy Hour'

Dungeness Crab and Asparagus Scramble\*  
shallots, artichokes, chervil, chives, mornay 26  
\*this item is \$18 for our 'Breakfast Happy Hour'

Eggs 'Forestiere' with Shiitake and Oyster Mushrooms\*  
truffle oil, asparagus, cave aged gruyere, fine herbes 18

Piquillo Pepper Scramble with Goat Cheese\*  
arugula, garlic confit, shallots 17

Eggs with SRF Kurobota Ham with\*  
Cave-Aged Gruyere, Shallots and Fine Herbes 17

Sweet Stuff

Creme Caramel French Toast\*  
fresh strawberries & pecan butter 16

Bananas Foster' Pancakes (weekends only)  
with candied pecans and butter 17

Classic Buttermilk Pancakes (weekends only)  
with whipped butter and maple syrup 15

add Two Eggs and Bacon, Ham, or Sausage 8\*

add Fresh Strawberries 4 add Vanilla Ice Cream 4

Bowl of Granola with Fresh Fruit 10  
with honey-vanilla yogurt 12

Honey-Vanilla Yogurt 8  
with fresh strawberries add 4

Daytime Drinking Has Never Been so Fun and Guilt Free . . .

Before 6 pm every cocktail listed below is always \$10

Walnut Old Fashioned  
old overholdt, cardamaro, walnut bitters

'French 77' Sparkling Cocktail  
prosecco, elderflower, broker's gin, lemon

Sayulita Paloma  
reposado, passionfruit, grapefruit, lime, dry orange soda

Strawberry Mint Sparkler  
green mark vodka, strawberry, lime, soda

Mud Bug Cafe  
bailey's liqueur, tuaca, allspice dram, coffee

Champagne Mimosa  
sparkling wine, fresh squeezed orange juice  
pint-size large Mimosa 13 add Grand Marnier 3

Blu Mule  
blueberry vodka, elderflower, ginger beer, lime, lavender soda

Toulouse Red Sangria  
red wine, peach schnapps, orange juice, pineapple juice

Florentine Brunch Cocktail  
broker's gin, aperol, cardamaro, grapefruit, blood orange soda

Sazerac  
old overholdt, pernod rinse, peychaud bitters, sugar, lemon twist

Short and Spicy Margarita  
el jimador reposado tequila, verde poblano, firewater bitters,  
lemon, & gum syrup

Katie-Mae  
vodka, elderflower liqueur, grapefruit juice, sparkling wine

Madame Toulouse  
grapefruit vodka, peach puree, honey, sparkling wine

Toulouse Hurricane  
don q dark rum, passion fruit, pineapple, angostura, maraschino

Creole Bloody Mary  
house-made bloody mary mix, vodka, creole salt

\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

We proudly compensate our Kitchen at the top of our industry. A Covid related expenses and Living Wage Surcharge of 5 % will be added to all checks.

# The Toulouse Petit Lunch Menu

Served after 11 am Every Day.

## Salads

Flank Steak Bavette and Heirloom Tomato Salad \*  
bibb lettuce, heirloom tomatoes, pine nuts, grilled sweet onions, *fine herbes*, rosemary vinaigrette, basil pistou 21

Dungeness Crab, Grapefruit and Pistachio Salad  
avocado, fennel, arugula, champagne vinaigrette 23

Nicoise Seared Tuna Salad\*  
frisee, arugula, golden beets, fingerling 'coins,' haricot verts, asparagus, nicoise olives, tomatoes, champagne vinaigrette 21

Dungeness Crab and Wild Patagonian Prawns  
in a Seafood 'NOLA' Salad  
avocado, perline tomatoes, bacon, stilton bleu, nicoise olives, tarragon, chives, 'louis' emulsion 25

## Soups

True French Onion Soup *Lyonnaise*  
rich beef stock, cave aged gruyere, onion confit 10/ 13

Fried Chicken and Housemade Andouille Gumbo 10 / 13

Seafood Gumbo (cup size)  
shrimp, pacific fish, andouille, crawfish, tomato confit 13 / 17

Cauliflower Soup with Dungeness Crab  
warm asparagus, white truffle oil, creme fraiche 16 / 19

## Soup and Salad Combo

Choose a Soup and a Starter Salad Below 21

Toulouse Market Salad  
haricots verts, asparagus, yellow beets, ni oise olives, *fine herbes*, champagne-sherry vinaigrette 13

Yellow Beets, Haricots Verts and Pistachios  
stilton bleu cheese with walnut vinaigrette 13

Bibb Lettuce, Arugula and *Fine Herbes* Salad 10

Hearts of Romaine Salad with Crispy Hot Coppa  
toasted pine nuts, 'caesar' emulsion, grana padano 12

Frisee, Bacon Lardons and Poached Hen Egg  
castelfranco, fingerling coins, crostini, *fine herbes* 13

Fried Oysters Salad *Lyonnaise*  
castelfranco, arugula, lemon cr me fraiche-caper dressing 13

Creole Gulf Prawn and Avocado Salad  
arugula, bibb lettuce, heirlooms, avocado, fine herbes 14

Smoked Trout, Frisee and Castelfranco Salad  
castelfranco, arugula, cr me fraiche-caper dressing 13

Add Rustic Duck and Fresh Herbs Terrine 7

## Small Plates

Brussels Sprouts *Fritti* with Sriracha Rouille 12

Dungeness Crab over Fried Green Tomatoes  
with a Tarragon-Chive Ravigote 23

Crawfish Beignets with Pepper 'Chow Chow' 16

Tombo Tuna and Persian Cucumber Tartare\*  
with a Horseradish-Truffle Emulsion and Avocado 17

Manila Clams with Leeks and Bacon Lardons 16

Penn Cove Mussels *Mariniere* with Tarragon 16

Fried Hama Hama Yearling Oysters w/ Remoulade 15

'Sinister' Pan Seared Wild Pacific Shrimp 14

Patagonian Prawns with Shallot Paste and Red Basil 14

Catalan-style Prawns with Palacios Chorizo 15

Kurobota Garlic Fennel Sausage  
with Tomato-Basil Jam and Crescenza Bruschetta 14

Braised and Fried Carlton Farms Bacon 14

Crispy Fried Pork Cheeks Confit with Mostarda 15

Rustic Duck and Pistachio and Champagne Terrine 14

Flank Steak and Smoked Mozzarella  
with Caramelized Onions and Mama Lil's Peppers  
fresh herbs mayo, french onion soup broth 18

The Toulouse Muffuletta  
hot coppa, mortadella, soppressata, smoked mozzarella, spicy olive-pepper relish, fresh herbs mayonnaise 17

Prosciutto and Hot Coppa  
with Smoked Mozzarella, Arugula and Basil  
roma tomatoes, red onions, fresh herbs mayonnaise 18

Hot Acadiana Super Premium Meatloaf Sandwich  
caramelized onions, lettuce, tomato, herb mayo 16

Crisp and Velvety Croque Monsieur  
carlton farms ham, gruyere, dijon mustard, mornay 17  
Croque Madame with two eggs 19

B.L.T. with Avocado  
fresh herb aioli, rustic Macrina bakery country bread 17

Mozzarella and Basil 'Caprese'  
arugula, basil, roma tomatoes, red onion, herb mayo 16

## Toulouse Sandwiches and Burgers

Served with pommes frites and classic garlic aioli  
substitute bibb lettuce and arugula salad 4

True Po' Boys  
on a light french roll with lettuce, roma tomatoes, mama lil's peppers, and a creole mayonnaise.  
Buttermilk Fried Chicken Breast 17  
Cajun Grilled Chicken Breast 17  
Flank Steak and Smoked Mozzarella 19  
Cornmeal Fried LL Rockfish\* 19  
Blackened True Cod 19  
Fried Yearling Oysters, Bacon, Mozzarella 19  
Blackened Gulf Shrimp 18  
Spicy Fried Gulf Shrimp 18

The Toulouse Lamb Burger \*  
lamb sirloin with cumin, coriander, mace, cardamom, and clove gently folded in, chevre is optional 18

The Toulouse Lunch Burger \*  
All natural RR Ranches Beef from Okanogan.  
Served on a Macrina Bakery Potato Bun with lettuce, tomato, red onion, herbs mayo, and pommes frites. 17

Blackened add 1  
Avocado add 1  
Caramelized Onions add 1  
Smoked Mozzarella add 1  
Stilton Bleu or Gruyere add 2  
Applewood Smoked Bacon add 2  
Delice de Bourgoin Triple Cream Brie add 4  
Oyster Mushrooms add 3

Tuscan-style Chicken with Smoked Mozzarella  
hot coppa, mortadella, soppressata, smoked mozzarella, spicy olive-pepper relish, fresh herbs mayonnaise 17

Acadiana Chicken Burger  
caramelized onions, provolone, lettuce, tomato, herb aioli 16  
with Stilton Bleu Cheese 19

Grilled Chicken Club with Bacon and Avocado  
caramelized onions, provolone, lettuce, tomato, herb aioli 18  
with Stilton Bleu Cheese 19

## French Quarter Standards and Seasonal Preparations

Halibut 'Provençal' with Pistachios and Asparagus  
shallots, tarragon, sherry nuoc cham 29

Big Easy Jambalaya  
unapologetically spicy, deep, dark creole flavor 20

Toulouse Seafood Gumbo  
prawns, pacific fish, crawfish andouille sausage, dark roux 23

Blackened Long Line Fresh and Local Rockfish\*  
with a Creole Crawfish-Tasso Sauce  
served over creamy corn grits 23

Creole Prawn and Tasso Linguine  
tomato confit, housemade smoky, paprika, red basil 23

'Lucy' Shrimp, Crawfish and Andouille over Grits 22

'Barbecued' Shrimp New Orleans  
paprika, cayenne, served over creamy corn grits 22

Classic Gulf Shrimp Creole  
creole basmati rice, scallion, parsley 20

LL Local Rockfish, Patagonian Prawns and Mussels  
in a Creole Court Bouillon with Rouille and Pastis 24

Saffron, Dijon and Tarragon Mussels with Frites 20

Pan Seared Diver Sea Scallops \*  
over Braised Bacon with Green Lentils du Puy  
housemade tasso, haricot verts, arugula-radish 'salad' 31

Sea Scallops and Halibut in a Saffron Bouillabaisse  
with Patagonian Prawns and Local Mussels 30

St. Helen's Flank Steak Bavette Frites \*  
tender flank steak bavette, ma tre d' hotel butter, aioli 27

SRF Wagyu Sirloin with Crawfish-Tasso Sauce \*  
Crawfish tails, thyme, pureed yukon potatoes. 39

Grilled Anderson Ranch Lamb Leg Chimichurri\*  
tender flank steak bavette, ma tre d' hotel butter, aioli 28

Acadiana Super Premium Meats Meatloaf  
tasso gravy, andouille, cayenne, pureed potatoes 19

Grimaud Farms Fragrant Muscovy Duck Confit  
over Lentils de Puy with Butternut Squash  
bacon lardons, thyme madeira, chimichurri verde 22

Fried Half Chicken with Tasso-Black Pepper Gravy  
pureed potatoes, buttermilk biscuit 19

## Lunchtime Pastas

Fennel Braised Kurobota Pork Shoulder Sugo  
with Housemade Ricotta Gnocchi and Fried Sage 24

A.R. Lamb and Pine Nut Sausage Rigatoni with  
Artichokes in a Romesco Rosa contains ground almonds 19

San Daniel Prosciutto, Yellow Corn and Mushrooms  
with Housemade Ricotta Gnocchi and Fried Sage 19

SRF Kurobota Fennel Sausage, Oyster Mushrooms,  
English Peas, Grana Padano and Crescenza Cheese 19

Kurobota Pork, AR Lamb and Beef Bolognese 19

Artichokes and Asparagus with Fregola de Sarda  
in a Romesco Rosa 'Primavera' with Crescenza Cheese  
contains ground almonds, grana padano, oloroso sherry 18

Foraged Mushrooms, Butternut Squash, and Hazelnuts  
with Housemade Ricotta Gnocchi and Fried Sage 19

SRF Garlic-Fennel Sausage, Artichokes, Tagliatelle  
with Bright Heirloom Tomatoes and Fresh Herbs 19

Dungeness Crab, Artichokes and Yellow Corn  
with Fregola de Sarda, Tarragon and Crescenza Cheese 29

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