

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

Monday through Friday 10am - 3pm Weekends 9am - 3pm

Happy Hour Breakfast!! Monday - Friday from 10am to 12pm

Most Brunch and Breakfast Entrees are \$17 Excluding Holidays

Composed Breakfast Plates

Served with two cage-free eggs

Muscovy Duck Confit and Butternut Squash Hash*
parsnips, brussels sprouts, tasso, yukon golds, fine herbes 23

Cured Carlton Farms Pork Cheeks Confit Hash*
potatoes, house made pork cheeks, apples, arugula 22

House Smoked Trout and Asparagus Hash*
fingerling potatoes, seasonal greens, caramelized shallots 24

Anderson Ranch Lamb and Pine Nut Sausage
over Lentils de Puy with Butternut Squash*
two eggs, bacon lardons, cestenza bruschetta 21

Chicken Fried Chicken with Creole Sausage Gravy*
two eggs, housemade buttermilk biscuit 22

Toulouse Bolognese over Crescenza Bruschetta*
two eggs, parsley, grana padano, arugula 22

Grilled Flank Steak 'Bavette' and Two Eggs*
creole marinade, shallot pan sauce, arugula 'salad' 28
* this item is \$23 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 20

Creole Breakfast Classics

Served with two cage-free eggs

Spicy Creole Andouille Hash*
tasso, housemade andouille, mama lil's peppers, tomato confit 20

Crispy Tasso Cakes with Acadiana Hollandaise*
tasso, tomato confit and corn polenta cakes 20

Buttermilk Biscuits and Creole Sausage Gravy* 19
Served with breakfast potatoes. Add bacon or ham 5

Barbecued Shrimp New Orleans w/ Red Mill Grits* 26
*this item is \$21 during our 'Breakfast Happy Hour'

Acadiana Meatloaf and Eggs with Tasso Gravy* 23
Served with breakfast potatoes.

'Lucy' Shrimp, Crawfish and Andouille Sausage* 26
*this item is \$21 during our 'Breakfast Happy Hour'

Shrimp Creole and Eggs over Red Mill Grits* 25
*this item is \$20 during our 'Breakfast Happy Hour'

Bayou Fisherman's Breakfast*
shrimp, pacific fish, crawfish, tasso, creole sauce 28
*this item is \$23 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* 22

'Barbecued Prawns' New Orleans Benedict* 26
*this item is \$22 during our 'Breakfast Happy Hour'

Acadiana Benedict*
dungeness crab, prawns, andouille, creole hollandaise 28
* this item is \$23 for our 'Breakfast Happy Hour'

Fried Yearling Oysters and Bacon Benedict* 23
*this item is \$18 during our 'Breakfast Happy Hour'

Heirloom Tomatoes and Avocado* 19
add Snake River Farms Kurobota Ham 6

'Florentine' with Heirloom Tomatoes and Arugula* 19

Dungeness Crab with Fine Herbes* 33*
* this item is \$28 during our 'Breakfast Happy Hour'

'Eggs Hussarde' with Snake River Farms Ham
and Veal Shallot Pan Sauce* 24
*this item is \$19 during our 'Breakfast Happy Hour'

'Eggs Charcutieres' with Rustic Duck and
Pistachio Terrine with Veal Shallot Pan Sauce* 24
* this item is \$19 during our 'Breakfast Happy Hour'

Breakfast Sandwiches and Salads*

Grilled Asparagus Wrapped with Prosciutto*
with a Artichoke-Fennel-Arugula 'Salad'
poached eggs, arugula, basil, broken balsamic vinaigrette 21

Frisee, Arugula, and Bacon Lardons Salad*
two eggs, potato coins, fine herbes and bacon vinaigrette 20

Crisp and Velvety Croque Madame*
snake river farms ham, gruyere, dijon mustard
topped with two eggs and gruyere mornay. 21

SRF Ham, Smoked Mozzarella and Fried Egg Sandwich
avocado, arugula chiffonade, lettuce, tomatoes, herb ailoi 19

Toulouse BLTA Breakfast Sandwich*
fried egg, bacon, avocado, lettuce, romas, herb ailoi 19

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 26
*this item is \$21 for our 'Breakfast Happy Hour'

Housemade Tasso and Tomato Confit Scramble*
shallots, garlic confit, fine herbes, asparagus 19

'Big Easy' Housemade Andouille Sausage Scramble*
holy trinity, fresh herbs, tasso-black pepper gravy 19

Housemade Garlic Fennel Sausage Scramble*
tomato and garlic confit, stilton bleu, classic mornay 19

Smoked Trout and Fine Herbes Scramble*
shallots, fine herbes, artichokes, cr me fraiche 23
*this item is \$18 for our 'Breakfast Happy Hour'

Dungeness Crab and Asparagus Scramble*
shallots, artichokes, chervil, chives, mornay 31
*this item is \$25 for our 'Breakfast Happy Hour'

Eggs 'Forestiere' with Shiitake and Oyster Mushrooms*
truffle oil, asparagus, cave aged gruyere, fine herbes 20

Piquillo Pepper Scramble with Goat Cheese*
arugula, garlic confit, shallots 19

Eggs with SRF Kurobota Ham with*
Cave-Aged Gruyere, Shallots and Fine Herbes 20

Sweet Stuff

Creme Caramel French Toast*
fresh strawberries & pecan butter 18

Bananas Foster' Pancakes (weekends only)
with candied pecans and butter 21

Classic Buttermilk Pancakes (weekends only)
with whipped butter and maple syrup 16

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

add Fresh Strawberries 4 add Vanilla Ice Cream 4

Bowl of Granola with Fresh Fruit 11
with honey-vanilla yogurt 13

Honey-Vanilla Yogurt 9
with fresh strawberries add 4

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

Before 6 pm every cocktail listed below is always \$12

Katie Mae
vodka, Elderflower, Grapefruit Juice, Cava

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

To Kill a Mule
reposado tequila, lime, cranberry and ginger beer

French 77
sparkling brut, copley gin, elderflower, lemon twist

Botanical Peach Blossom
ketel one peach-orange blossom, sage, lemon, soda

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

Champagne Mimosa
sparkling wine, fresh orange juice
pint-size large Mimosa 15 add Grand Marnier 3

Sazerac
rye whiskey, pernod rinse, peychaud bitters, sugar, lemon twist

Garden Spritz
chandon bubbles, pilla liqueur, and soda over ice, orange twist

Toulouse Hurricane
light & dark rum, passion fruit, pineapple, angostura, maraschino

Big Easy Margarita
reposado tequila based classic with a splash of grapefruit

Vieux Carre
brandy vsop, rye whiskey, carpano, benedictine

Short and Spicy Margarita
reposado tequila, verde poblano, citrus & spicy gum syrup

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

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

*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 Living Wage Surcharge of 5% will be added to all checks.

The Toulouse Petit Lunch Menu

Salads

Flank Steak Bavette and Heirloom Tomato Salad *
bibb lettuce, heirloom tomatoes, pine nuts, grilled sweet onions, *fine herbes*, rosemary vinaigrette, basil pistou 28

Dungeness Crab, Grapefruit and Pistachio Salad
avocado, fennel, arugula, champagne vinaigrette 25

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, pearline tomatoes, bacon, stilton bleu, nicoise olives, tarragon, chives, 'louis' emulsion 33

Soups

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

Fried Chicken and Housemade Andouille Gumbo 11 / 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

Served after 11 am to 3pm Every Day.

Soup and Salad Combo

Choose a Soup and a Starter Salad Below 24

Toulouse Market Salad
haricots verts, asparagus, yellow beets, ni oise olives, *fine herbes*, champagne-sherry vinaigrette 14

Yellow Beets, Haricots Verts and Pistachios
stilton bleu cheese with walnut vinaigrette 14

Bibb Lettuce, Arugula and *Fine Herbes* Salad 11

Hearts of Romaine Salad with Crispy Hot Coppa
toasted pine nuts, 'caesar' emulsion, grana padano 13

Frisee, Bacon Lardons and Poached Hen Egg
castelfranco, fingerling coins, crostini, *fine herbes* 14

Fried Oysters Salad *Lyonnaise*
castelfranco, arugula, lemon cr me fraiche-caper dressing 15

Creole Gulf Prawn and Avocado Salad
arugula, bibb lettuce, heirlooms, avocado, fine herbes 13

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

Add Rustic Duck and Fresh Herbs Terrine 11

Small Plates

Brussels Sprouts *Fritti* with Sriracha Rouille 12

Dungeness Crab over Fried Green Tomatoes
with a Tarragon-Chive Ravigote 29

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 17

Penn Cove Mussels *Mariniere* with Tarragon 17

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 16

Crispy Fried Pork Cheeks Confit with Mostarda 16

Rustic Duck and Pistachio Terrine Campagne 18

Flank Steak and Smoked Mozzarella
with Caramelized Onions, and Mama Lil's Peppers
fresh herbs mayo, french onion soup broth 22

The Toulouse Muffuletta
hot coppa, mortadella, soppressatta, smoked mozzarella, spicy olive-pepper relish, fresh herbs mayonnaise 19

Prosciutto and Hot Coppa
with Smoked Mozzarella, Arugula, and Basil
roma tomatoes, red onions, fresh herbs mayonnaise 19

Hot Acadiana Super Premium Meatloaf Sandwich
caramelized onions, lettuce, tomato, herb mayo 19

Crisp and Velvety Croque Monsieur
carlton farms ham, gruyere, dijon mustard, mornay 19
Croque Madame with two eggs 21

B.L.T. with Avocado
fresh herb aioli, rustic Macrina bakery country bread 18

Mozzarella and Basil 'Caprese'
arugula, basil, roma tomatoes, red onion, herb mayo 18

Toulouse Sandwiches and Burgers

Served with pommes frites and classic garlic aioli

True Po' Boys
on a light french roll with lettuce, roma tomatoes, mama lil's peppers, and a creole mayonnaise.

Buttermilk Fried Chicken Breast 19

Cajun Grilled Chicken Breast 19

Flank Steak and Smoked Mozzarella 22

Cornmeal Fried LL Rockfish 21

Blackened LL Rockfish 21

Fried Yearling Oysters, Bacon, Mozzarella 22

Blackened Gulf Shrimp 21

Spicy Fried Gulf Shrimp 21

The Toulouse Lamb Burger *
lamb sirloin with cumin, coriander, mace, cardamom, and clove gently folded in, chevre is optional 19

Pork Cheeks Confit 'Rueben'
cave aged guyere, sauerkraut, remoulaude 19

The Toulouse Lunch Burger *
All natural RR Ranches Beef from Okanogan.
Served on a Macrina Bakery Potato Bun with lettuce, tomato, red onion, cornichon, herb mayo 18

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, soppressatta, smoked mozzarella, spicy olive-pepper relish, fresh herbs mayonnaise 21

Acadiana Chicken Burger
caramelized onions, provolone, lettuce, tomato, herb aioli 19
with Stilton Bleu Cheese 21

Grilled Chicken Club with Bacon and Avocado
caramelized onions, provolone, lettuce, tomato, herb aioli 21
with Stilton Bleu Cheese 22

French Quarter Standards and Seasonal Preparations

Halibut 'Provençal' with Pistachios and Asparagus
shallots, tarragon, sherry nuoc cham 35

Big Easy Jambalaya
unapologetically spicy, deep, dark creole flavor 25

Toulouse Seafood Gumbo
prawns, pacific fish, crawfish andouille sausage, dark roux 26

Blackened Long Line Fresh and Local Rockfish*
with a Creole Crawfish-Tasso Sauce
served over creamy corn grits 24

Creole Prawn and Tasso Linguine
tomato confit, housemade smoky, paprika, red basil 25

'Lucy' Shrimp, Crawfish and Andouille over Grits 26

'Barbecued' Shrimp New Orleans
paprika, cayenne, served over creamy corn grits 26

Classic Gulf Shrimp Creole
creole basmati rice, scallion, parsley 25

LL Local Rockfish, Patagonian Prawns and Mussels
in a Creole Court Bouillon with Rouille and Pastis 29

Saffron, Dijon and Tarragon Mussels with Frites 23

Pan Seared Diver Sea Scallops *
over Braised Bacon with Green Lentils du Puy
housemade tasso, haricot verts, arugula-radish 'salad' 39

Sea Scallops and Halibut in a Saffron Bouillabaisse
with Patagonian Prawns and Local Mussels 36

St. Helen's Flank Steak Bavette Frites *
tender flank steak bavette, maitre d' hotel butter, aioli 28

SRF Wagyu Sirloin with Crawfish-Tasso Sauce *
crawfish tails, thyme, pureed yukon potatoes. 43

Grilled Anderson Ranch Lamb Leg Chimichurri*
Lentils de Puy with Butternut Squash roasted
shallots, thyme, guajillo-molasses marinade 32

Acadiana Super Premium Meats Meatloaf
tasso gravy, andouille, cayenne, pureed potatoes 25

Grimaud Farms Fragrant Muscovy Duck Confit
over Lentils de Puy with Butternut Squash
bacon lardons, thyme madeira, chimichurri verde 25

Fried Half Chicken with Tasso-Black Pepper Gravy
pureed potatoes, buttermilk biscuit 24

Lunchtime Pastas

Fennel Braised Kurobota Pork Shoulder Sugo
with Housemade Ricotta Gnocchi and Fried Sage 25

A.R. Lamb and Pine Nut Sausage Rigatoni with
Artichokes in a Romesco Rosa contains ground almonds 24

San Daniel Prosciutto, Yellow Corn and Mushrooms
with Housemade Ricotta Gnocchi and Fried Sage 24

SRF Kurobota Fennel Sausage, Oyster Mushrooms,
English Peas, Grana Padano and Crescenza Cheese 22

Kurobota Pork, AR Lamb and Beef Bolognese 25

Artichokes and Asparagus with Fregola de Sarda
in a Romesco Rosa 'Primavera' with Crescenza Cheese
contains ground almonds, grana padano, oloroso sherry 22

Foraged Mushrooms, Butternut Squash, and Hazelnuts
with Housemade Ricotta Gnocchi and Fried Sage 24

SRF Garlic-Fennel Sausage, Artichokes, Tagliatelle
with Bright Heirloom Tomatoes and Fresh Herbs 22

Dungeness Crab, Artichokes and Yellow Corn
with Ricotta Gnocchi, Tarragon and Crescenza Cheese 33

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