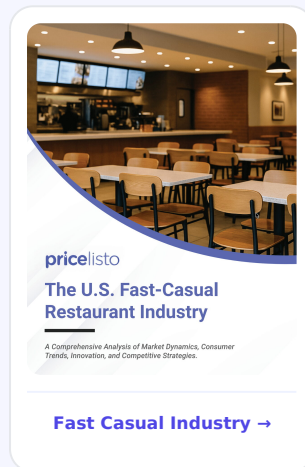




Brasserie 19

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



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Merchandise

ITEM	PRICE
B19 Hat	\$20.00

Dessert

ITEM	PRICE
Lemon Almond Pound Cake	\$11.00
olive oil cake, whipped crème fraîche, rosé ginger berry sauce	
Aztec Chocolate	\$8.80
Mixed Berries	\$9.90
Vanilla Ice Cream	\$6.60

Brunch (Available weekends until 3:30 PM)

ITEM	PRICE
Smoked Salmon Crepes	\$17.60
French Toast	\$16.50
challah French toast served with seasonal fruit preserve, fresh fruit, and black pepper mascarpone	
Eggs Benedict	\$17.60
2 poached eggs, canadian bacon, caramelized onion, english muffin, hollandaise, brunch potatoes	
Lobster and Shrimp Salad	\$41.80
Add Egg	\$1.65
Side Brunch Potatoes	\$6.60
Roasted marble potatoes	
Add Toast	\$3.30
Side Bacon	\$5.50
Angwin	\$101.20

Picked for you

ITEM	PRICE
Trout Almondine	\$31.90
sliced almond, capers, brown butter, haricot vert	
Classic Roast Half Hen	\$35.20
roasted bone-in hen, brussels sprout leaves, seasonal vegetable, hen jus	
Brasserie 19 Burger	\$23.10
brioche bun, house-ground beef patty, american cheese, bibb lettuce, tomato, onion, house-made pickles, pomme frites...	
Caesar Salad	\$13.20
romaine, parmesan, caesar dressing, crouton	
Brasserie 19 Steak Frites	\$59.40
7 oz prime beef filet, au poivre sauce, pomme frites	

Hors D'oeuvres

ITEM	PRICE
Pomme Frites golden & crispy	\$7.70
French Onion Soup caramelized onion, beef consommé, baguette, melted gruyere	\$12.10
Charcuterie and Cheese Board Houston Dairymaids cheeses, marcona almonds, fruit, local honeycomb	\$28.60
Truffle Frites pomme frites tossed with truffle oil, chives & parmesan	\$11.00
Deviled Eggs caviar, pickled onion, dill	\$15.40
Burgundy Escargot parsley garlic butter, warm baguette	\$17.60
Octopus panisse, pickled fresno zhoug	\$23.10
P.E.I. Mussels onion, garlic, fennel, tomato, white wine, herbs, grilled baguette	\$25.30
Crispy Gulf Oysters half dozen fried oysters, creamed spinach, bacon, spicy remoulade	\$20.90

Raw Bar

ITEM	PRICE
Shrimp Cocktail five large shrimp tossed in lemon vinaigrette and fresh horseradish, served with cocktail sauce	\$25.30
Guacamole and Chips house made guacamole, diced onions, cilantro, & jalapeño with baked corn chips	\$9.90

Salads

ITEM	PRICE
Caesar Salad (Salads) romaine, parmesan, caesar dressing, crouton	\$13.20
Kale Salad cranberry, pinenuts, seeds, crouton, parmesan cheese, lime juice, olive oil	\$15.40
Frisée Salad poached egg, bacon lardon, croutons, dijon vinaigrette	\$14.30
Little Gem Salad roasted baby beets, fig whipped goat cheese, shallots, orange sherry vinaigrette	\$15.40
House Salad mixed greens, tomato, raddish, red onion, carrots, french vinaigrette	\$14.30

Entree

ITEM	PRICE
Classic Roast Half Hen (Entree) roasted bone-in hen, brussels sprout leaves, seasonal vegetable, hen jus	\$35.20

ITEM	PRICE
Brasserie 19 Burger (Entree) brioche bun, house-ground beef patty, american cheese, bibb lettuce, tomato, onion, house-made pickles, pomme frites...	\$23.10
Dover Sole beurre blanc, buttered leeks, marble potatoes	\$53.90
Trout Almondine (Entree) sliced almond, capers, brown butter, haricot vert	\$31.90
Ribeye	\$66.00
Brasserie 19 Steak Frites (Entree) 7 oz prime beef filet, au poivre sauce, pomme frites	\$59.40
Salmon	\$34.10

Sides

ITEM	PRICE
Haricot Vert french green beans	\$8.80
Marbled Potatoes	\$8.80
Crispy Brussel Sprouts apple aigre doux, lemon zest	\$8.80
Robuchon Potatoes	\$7.70