

"Cooking is like love; it's all about timing & chemistry."

MERITAGE

Brunch

Spring 2010

AMUSEMENTS

3/EACH

OYSTER-BLOODY MARY SHOOTER

ITTY-BITTY BELGIAN WAFFLE

SMOKED SALMON BLINI

BEIGNETS

Breakfast Main Characters

BUTTERMILK PANCAKES WITH STRAWBERRIES & CRÈME FRAICHE	9
HOUSEMADE BANANA BREAD FRENCH TOAST WITH HONEY YOGURT	9
OMELET DU JOUR	9
FRESH MAINE LOBSTER OMELET ASPARAGUS AND MUSHROOMS	15
EGGS BENEDICT TWO POACHED EGGS OVER CANADIAN BACON WITH HOLLANDAISE	11
EGGS FLORENTINE TWO POACHED EGGS OVER ENGLISH MUFFIN WITH SPINACH, TOMATO & HOLLANDAISE	11
~OMELETS & EGG DISHES SERVED WITH CHOICE OF BRUNCH POTATOES OR MIXED GREENS	
BREAKFAST AMÉRICAIN TWO EGGS, BRUNCH POTATOES, YOUR CHOICE OF BACON OR FISHER FARM'S MAPLE COIL SAUSAGE & TOAST	10
CORNERED BEEF HASH ONIONS, CELERY, PEPPERS, A POACHED EGG & HOLLANDAISE	12
STEAK & EGGS (BœUF ET ŒUF) BREAKFAST STYLE: SERVED WITH TWO EGGS ANY STYLE AND BRUNCH POTATOES & TOAST	4OZ 14 8OZ 20

MERITAGE HOUSE HAMBURGER

ROASTED GARLIC AIOLI,
SHALLOT CONFIT & EMMENTHALER
SERVED WITH POMME FRITES
\$12.50

SANDWICHES

MARINATED GRILLED LEG OF LAMB
ARUGULA, GRILLED ONIONS
& MINT WALNUT PESTO
12

LE "BLT"
FISHER FARMS BACON, BIBB LETTUCE,
TOMATO & HOUSE-MADE MAYONNAISE
9

CHICKEN SALAD
WITH REMOULADE DRESSING
MULTI GRAIN BREAD, LETTUCE AND TOMATO
9

CLASSIC NEW ENGLAND LOBSTER ROLL
FRESH MAINE LOBSTER DRESSED WITH
MAYONNAISE ON A HOT DOG BUN
18

Brunch Concoctions

CLASSIC BELLINI	8
PEACH NECTAR & PROSECCO	
THE BLOODY MARY GIN OR VODKA, WITH ACCOUTREMENT	7.50
THE MADDEN RHYS COGNAC & GINGER INFUSED LIQUEUR WITH PROSECCO	9
MICHELE CHIARLO, NIVOLE MOSCATO D'ASTI, 2007	25 BTL

POMME FRITES
SERVED WITH
BÉARNAISE SAUCE
\$7.50

Accoutrement

HICKORY SMOKED BACON	\$4
MAPLE COIL SAUSAGE	\$4
HOUSE-MADE PASTRY TOAST	\$3
ENGLISH MUFFIN	\$3
NUTELLA	\$2
UN ŒUF (ONE EGG)	\$2
BRUNCH POTATOES	\$3

Lunch Main Characters

SOUPS AND SALADS:	
• CHICKEN SOUP WITH MATZO BALLS	7
• CLASSIC FRENCH ONION SOUP	9
• BOSTON BIBB LETTUCE SALAD	8
SUNCHOKE CHIPS, WATERMELON RADISH, ORANGE & BUTTERMILK DRESSING WITH FINE HERBS	
SEARED AHI TUNA SALAD NIÇOISE POTATO, HARD BOILED EGG, GREEN BEANS, BLACK OLIVES & CAPERS	13
SALMON CAKES WATERCRESS, RADISH, ASPARAGUS & LEMON CRÈME FRAICHE	15
MOULES FRITES MEDITERRANEAN MUSSELS STEAMED WITH SMOKED PANCETTA, GARLIC, TOMATO & WHITE WINE	15
CLASSIC PORK RILLETTE WITH FIG PUREE CORNICHONS, OLD-FASHIONED MUSTARD, GRILLED BREAD & MIXED GREENS SALAD	13
STEAK FRITES LUNCH STYLE: SERVED WITH FRIES & MAITRE D' HOTEL BUTTER	4OZ 14 8OZ 20
ADD BÉARNAISE SAUCE: \$1.50	

Your hosts; Chef Russell Klein & Debra Klein