

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

# MERITAGE

Brunch

Winter 2009/2010

## AMUSEMENTS

\$3 EACH

OYSTER-BLOODY MARY SHOOTER

ITTY-BITTY BELGIAN WAFFLE

SMOKED SALMON BLINI

BEIGNETS

## Breakfast Main Characters

CRÈME FRAICHE PANCAKES WITH APPLE COMPOTE	\$ 9
VANILLA SCENTED BRIOCHE FRENCH TOAST	\$ 9
OMELET DU JOUR	\$ 9
FRESH MAINE LOBSTER OMELET GOLDEN CHANTERELLE MUSHROOMS AND SPINACH	\$ 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
CORNED 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

## SANDWICHES

**CROQUE MADAME**  
HOT HAM AND CHEESE  
WITH FRIED EGG & MORNAY SAUCE  
\$9

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

**GRILLED CHICKEN CLUB**  
AVOCADO, BACON, LETTUCE,  
TOMATO & GARLIC AIOLI  
\$11

## Brunch Concoctions

MERITAGE MIMOSA BLOOD ORANGE & PROSECCO	\$8.00
THE BLOODY MARY GIN OR VODKA, WITH ACCOUTREMENT	\$7.00
THE MADDEN RHYS COGNAC & GINGER INFUSED LIQUEUR WITH PROSECCO	\$9.00
MICHELE CHIARLO, NIVOLE MOSCATO D'ASTI, 2007	\$25 BTL

POMME FRITES  
SERVED WITH  
BÉARNAISE SAUCE  
\$7

## Accoutrement

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

## Lunch Main Characters

### SOUPS AND SALADS:

- CHICKEN SOUP WITH MATZO BALLS \$7
- CLASSIC FRENCH ONION SOUP \$9
- SELECTION OF ORGANIC LETTUces \$8  
WALNUTS, DRIED CHERRIES,  
BLUE CHEESE & CIDER VINAIGRETTE

SEARED AHI TUNA SALAD NIÇOISE \$13  
POTATO, HARD BOILED EGG, GREEN BEANS,  
BLACK OLIVES & CAPERS

CASSOULET IN THE STYLE OF TOULOUSE \$15  
RAGOUT OF TARBAS BEANS, GARLIC SAUSAGE,  
PORK & DUCK CONFIT

MOULES FRITES \$15  
MEDITERRANEAN MUSSELS STEAMED WITH SMOKED  
PANCETTA, GARLIC, TOMATO & WHITE WINE

CLASSIC PORK RILLETTE WITH FIG PUREE \$13  
CORNICHONS, OLD-FASHIONED MUSTARD,  
GRILLED BREAD & MIXED GREENS SALAD

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 & Deste Klein