

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

# MERITAGE

Brunch

Spring 2009

## AMUSEMENTS

\$3 EACH

OYSTER-BLOODY MARY SHOOTER

ITTY-BITTY BELGIAN WAFFLE

SMOKED SALMON BLINI

BEIGNETS

## Breakfast Main Characters

CRÈME FRAICHE PANCAKES WITH STRAWBERRIES	\$ 9
VANILLA SCENTED BRIOCHE FRENCH TOAST	\$ 9
OMELET DU JOUR	\$ 9
LUMP CRAB OMELET WITH ASPARAGUS	\$14
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

### MARINATED GRILLED CHICKEN SANDWICH

BALSAMIC ONIONS, ARUGULA-WALNUT  
PESTO, TOMATO CONCASSÉ & MOZZARELLA  
\$11

## Brunch Concoctions

MERITAGE MIMOSA BLOOD ORANGE & PROSECCO	\$8
CLASSIC BELLINI WHITE PEACH NECTAR & PROSECCO	\$8
THE BLOODY MARY GIN OR VODKA, WITH ACCOUTREMENT	\$7

POMME FRITES  
SERVED WITH  
BÉARNAISE SAUCE  
\$7

## 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
HOUSEMADE GRANOLA	\$6
~WITH FRUIT & YOGURT	

## Lunch Main Characters

### SOUPS AND SALADS:

- CHICKEN SOUP WITH MATZO BALLS	\$7
- MIXED GREENS SALAD	\$7
- CLASSIC FRENCH ONION	\$9

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

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

MOULES FRITES \$13  
STEAMED MUSSELS & FRIES

PETIT CASSOULET \$12  
RAGOUT OF PORK, DUCK CONFIT, GARLIC SAUSAGE  
& WHITE BEANS

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