

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

# MERITAGE

Brunch

Winter 2008

## AMUSEMENTS

\$3 EACH

OYSTER-BLOODY MARY SHOOTER  
 ITTY-BITTY BELGIAN WAFFLE  
 SMOKED SALMON BLINI  
 GRANOLA YOGURT PARFAIT

## Breakfast Main Characters

BLUEBERRY PANCAKES WITH LEMON-MASCARPONE	\$ 9
VANILLA SCENTED BRIOCHE FRENCH TOAST	\$ 9
OMELET DU JOUR	\$ 9
LOBSTER OMELET WITH SPINACH & TOMATO	\$14
~OMELETS 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
EGGS BENEDICT TWO POACHED EGGS OVER CANADIAN BACON WITH HOUSEMADE HOLLANDAISE, SERVED WITH YOUR CHOICE OF BRUNCH POTATOES OR MIXED GREENS	\$11
STEAK & EGGS (BœUF ET ŒUF) BREAKFAST STYLE: SERVED WITH TWO EGGS ANY STYLE AND BRUNCH POTATOES & TOAST	\$14

## 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 SCONE	\$3
TOAST	\$3
ENGLISH MUFFIN	\$3
NUTELLA	\$2
UN ŒUF (ONE EGG)	\$2
BRUNCH POTATOES	\$3

## 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

**LE FRENCH DIP**  
POT AU FEU WITH HORSERADISH CREAM  
EMMENTHALER CHEESE & CORNICHONS  
WITH BEEF JUS  
\$10

## Lunch Main Characters

SOUPS AND SALADS:	\$7
- CHICKEN SOUP WITH MATZO BALLS - HARVEST PUMPKIN SOUP - MIXED GREENS SALAD	
SEARED AHI TUNA SALAD NIÇOISE POTATO, HARD BOILED EGG, GREEN BEANS, BLACK OLIVES & CAPERS	\$15
CLASSIC PORK RILLETTE WITH FIG PUREE CORNICHONS, OLD-FASHIONED MUSTARD, GRILLED BREAD & MIXED GREENS SALAD	\$13
MOULES FRITES STEAMED MUSSELS & FRIES	\$13
PETIT CASSOULET RAGOUT OF PORK, DUCK CONFIT, GARLIC SAUSAGE & WHITE BEANS	\$12
STEAK FRITES LUNCH STYLE: SERVED WITH FRIES & MAITRE D' HOTEL BUTTER	\$14
ADD BÉARNAISE SAUCE: \$1.50	

MERITAGE HOUSE HAMBURGER  
ROASTED GARLIC AIOLI,  
SHALLOT CONFIT & EMMENTHALER  
SERVED WITH POMME FRITES  
\$12

Your hosts; Chef Russell Klein & Debra Klein