

BRUNCH MENU

Saturday-Sunday
8am-3pm



AUBERGE

Hors d'Oeuvres

Escargot à la bourguignonne

Burgundy snails, garlic parsley butter, baguette 15

Charcuteries & Cheese

Charcuterie meats and aged cheeses, olives, cornichons, whole grain mustard, baguette, fruit preserve, nuts 18

Oeuf Mimosa (gf, v)

French style deviled eggs, hard-boil egg yolk mayonnaise, herbs, frisée, radish 12

Crab Avocado Toast

Baguette, crab, avocado, fresh tomato 16

Soups & Salads

Soupe du jour

Chef's seasonal rotating soup of the day 13

Soupe à l'Oignon

Classic french onion soup, croutons, topped with gratinéed gruyere cheese 13

Salade Parisienne (gf, #)

Mixed gem lettuce salad, jambon de Paris, gruyere, hard boiled egg, mushroom, tomato, crouton, chives, champagne-mustard vinaigrette 15

Salade Niçoise (gf, #)

Seared tuna, frisée, haricot vert, potatoes cucumber, bell pepper, soft-boiled egg, anchovy, niçoise olive, champagne vinaigrette 16

À la carte Sides

French Potato Salad/ Frites/ Home Fries 5
Salade/ Fruit/ 6
Bacon/ Sausage/ Jambon 5
Parfait 11

Main

Brick Street Breakfast

Two eggs your way, choice of protein, home fries, baguette 12

Eggs Benedict

Poached egg, hollandaise, jambon de Paris, English muffin 15

Belgian Waffle

Melted butter, powdered sugar, fresh berries 12

Crème Brûlée French Toast

Tower of brioche, Brûlée and fresh berries 15

Croissant Sandwich

Egg, jambon de Paris, gruyere, mornay sauce choice of side 12 | Add egg 2.5

Crepes

Chicken & Mushroom
Vegan Mushroom with Sun-dried Tomato
or
Blueberry with Lemon 14

Shrimp and Grits

Shrimp, shallot, stone ground grits, Chef sauce 18

Double Smash Burger

House made pickles, tomato, white cheddar, truffle garlic aioli 16

Croque Monsieur | Madame

Gruyere, layered jambon de Paris, mornay sauce, sourdough with choice of one side 12 | 14.5

Quiche du jour (v available)

Chef's rotating quiche choice of side 14

Vegan Galette (v)

Mushroom, spinach, artichoke 14

Bakery

Madeleines 6 / Palmeir 2
Croissant/ Scone/ Pain Au Chocolat 5
Baguette/ Toast/ English Muffin 3

Consumption of undercooked meat or eggs may increase your risk of food borne illness.

Please mention all food allergies to your server. Please be aware that we do use allergens such as nuts and flour in our kitchen.

gf - gluten free v - vegetarian * gluten-free or vegetarian available upon request

BRUNCH MENU

Beverages

Milk Options

Almond, Rice, Whole, 2% Skim, Soy

Coffee

French Roast coffee available in regular or decaf 4

Espresso 2.5

Latte

Lavender, Vanilla, White Chocolate, Matcha 5.5

Hot Tea

Hubbard & Cravens English Breakfast, Earl Grey,
Egyptian Chamomile, Darjeeling, Citron Green,
Peppermint 4

Juice

Orange, Apple, Cranberry 4