

## BRUNCH

Saturday & Sunday  
8am-3pm



# AUBERGE

## Hors d'Oeuvres

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### Escargot à la bourguignonne

Burgundy snails, garlic parsley butter, baguette 15

### Charcuteries & Cheese

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

### Oeuf Mimosa (gf, v)

French style deviled eggs, aioli, cornichon, porcini powder 12

### Gravlox

House-cured salmon with horseradish cream sauce, potato salad, pickled radishes and dill oil 15

## Soups & Salads

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### Betterave Salade (gf, v)

Roasted red and golden beet candied walnuts, goat cheese and arugula 14

### Soupe à l'Oignon

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

### Asperges Salade (gf, #)

Arugula, asparagus, pickled red onions, shaved egg, lemon basil vinaigrette 14 Add salmon \$7

### 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

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Frites/ Petit-déjeuner pomme 5

Salade/ Fruit 6

Bacon/ Sausage/ Jambon 5

Egg 2.5

## Main

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### Brick Street Petit-déjeuner (#)

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

### Oeufs Bénédicte (#)

Poached egg, hollandaise, jambon de Paris, English muffin 13 Add Smoked Salmon \$5

### Belgian Gaufre

Melted butter, powdered sugar, fresh berries 12

### Crème Brûlée Pain Perdu

Layered Creme brulee soaked brioche, Brûlée'd and fresh berries 15

### Croissant Sandwich

Egg, jambon de Paris, gruyere, mornay sauce on the side 12| Add egg 2.5

### Omelette 12

Ham & gruyere (gf)

Mushroom, sun-dried tomato (gf, v)

### Morgue Poêlée (gf)

Seared Cod with sugar snap pea, farro risotto and Lime buerr blanc sauce 27

### Double Smash Burger (#)

House made pickles, lettuce, caramelized onions tomato, gouda, truffle garlic aioli 14

### Croque Monsieur | Madame (#)

Gruyere, layered jambon de Paris, mornay sauce, sourdough 12 | 14.5

### Quiche du jour

Choice of Quiche Lorraine or Vegetable quiche 16

### Lentille (v,gf)

Carrots, bell peppers, celery, cornichon with a red wine vinaigrette 14 | Add Fennel Wine Sausage 4

### Crepes

Roasted chicken, mushroom, leek 16

Artichoke, spinach, mushroom 14

Buckwheat crepe, jambon, comte, dijon, egg 16

# 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

## Beverages

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### **Milk Options**

Almond, 2% and 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