

BRUNCH

Saturday & Sunday
8am-3pm



V7.17

AUBERGE

Hors d'Oeuvres

Escargot à la bourguignonne

Burgundy snails, garlic parsley butter, baguette 15

Charcuterie & Fromage

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

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 Gruyère 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

Frites/ Petit-déjeuner pomme 5

Salade/ Fruit 6

Bacon/ Sausage/ Jambon 5

Egg 2.5

Main

Brick Street Petit-déjeuner (#)

Two eggs your way, choice of protein, home fries, baguette 12 - Jambon/Bacon/Sausage/Salmon+5

Oeufs Bénédicte (#)

Poached egg, hollandaise, jambon de Paris, English muffin 13 Sub Smoked Salmon 5

Belgian Gaufre

Melted butter, powdered sugar, fresh berries 12

Crème Brûlée Pain Perdu

Layered Creme Brûlée brioche, Brûlée'd, peach raspberry champagne compote, cream fraiche 15

Croissant Sandwich

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

Omelette

Ham & Gruyère (gf) 13

Mushroom, sun-dried tomato (gf, v) 11

Morgue Poêlée (gf)

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

Double Smash Burger (#)

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

Croque Monsieur | Madame (#)

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

Quiche du jour

Choice of Quiche Lorraine or Vegetable quiche 15

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

Nutella | Banana 15

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

Beverages

Milk Options

Almond, 2% and Soy | Glass of Milk 4

Coffee

French Roast coffee available in regular or decaf 4

Espresso 2.5

Cappuccino 5

Machiato 5

Latte

Lavender, Vanilla, White Chocolate, Matcha 5.5

Hot Tea

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

Hot Chocolate 5

Juice

Orange, Apple, Cranberry 4