BRASSERIE LIBERTÉ
Egalité, Fraternité
GEORGETOWN

TWO COURSE PRIX FIXE BRUNCH MENU $34.00

Select one appetizer, one entreé

LES HORS D'OEUVRES

FRENCH ONION SOUP GRATINÉE
beef broth, three cheese blend

CHESTNUT SOUP
creamy chestnut base and crostini topped with chestnut mousse & crispy prosciutto

ESCARGOT SAUVAGES DE BOURGOGNE
garlic, parsley, butter, baguette

LIBERTÉ SALAD
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, croutons, house vinaigrette (v)

CAESAR SALAD
parmesan cheese, boquerones, garlic croutons, black pepper

LES ENTRÉES

EGGS BENEDICT
thyme-rosemary ham, poached eggs, hollandaise, english muffin, petite salad, served with hand-cut home fries

LOX BENEDICT
smoked salmon, arugula, poached eggs, hollandaise, english muffin, petite salad, served with hand-cut home fries

THREE EGGS ANY STYLE
bacon, toast, served with hand-cut home fries

CROQUE MONSIEUR
marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad add egg $1.50

BEEF BOURGUIGNON SKILLET
hand-cut home fries, beef bourguignon, bacon, sunny side up egg, mornay sauce

AVOCADO TOAST
thick-cut sourdough avocado, sherry vinaigrette, frisée salad, poached eggs, served with hand-cut home fries (v)

BRIOCHE FRENCH TOAST
seasonal fruit compote, whipped cream (v)

LIBERTÉ DOUBLE PATTY BURGER
double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, red wine aioli sauce, olive oil bun, served with hand-cut fries

FRENCH DIP
top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with hand-cut fries

CHICKEN PAILLARD SANDWICH
pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato, arugula, spicy honey barbecue aioli, olive oil bun, served with hand-cut fries

CRISPY COD SANDWICH
fried Icelandic Cod on an olive oil bun, served with hand-cut fries, coleslaw and tartare sauce

CHAMPAGNE SPECIALS

MIMOSA KITS $39.95
includes a bottle of house sparkling wine & seasonal juices

VEUVE CLICQUOT
"Yellow Label"
by the bottle $80
by the glass $24

V- Vegetarian | GF- Gluten Free | Vegan
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.

THREE COURSE PRIX FIXE BRUNCH MENU $39.00

Select one appetizer, one entree, and one dessert

LES HORS D'OEUVRES

FRENCH ONION SOUP GRATINÉE
beef broth, three cheese blend

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ESCARGOT SAUVAGES DE BOURGOGNE
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LES SUCRÉES

CHOCOLATE MOUSSE CAKE
vanilla biscuit, hazelnut praline, raspberry sauce

POT DE CRÈME AU CHOCOLAT
vanilla chantilly gf

TARTE AU CITRON
lemon custard, raspberry gelée, berries, vanilla chantilly, vanilla red wine reduction

TARTE AU FROMAGE
basque-style cheesecake, mixed berries, vanilla chantilly, chocolate ganache gf

VANILLA CRÈME BRULÉE
vanilla bean, caramelized sugar gf

SORBET
seasonal selection vegan, df, gf

ICE CREAM
seasonal selection v,gf