

RESTAURANT WEEK  
BRUNCH  
2024



\$25  
select one appetizer, one entrée  
& one dessert

LES HORS D'OEUVRES

CUCUMBER GAZPACHO

toasted almonds, green grapes, celery, yellow bell peppers

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, bleu cheese, croutons, house vinaigrette <sup>v</sup>

LES ENTRÉES

AVOCADO TOAST

thick-cut sourdough, avocado, garlic oil, frisée, poached eggs, home fries <sup>v</sup>

EGGS BENEDICT

thyme-rosemary ham, poached eggs, hollandaise, english muffin, home fries, petite salad

FLORENTINE BENEDICT

spinach, poached eggs, hollandaise, english muffin, home fries, petite salad <sup>v</sup>

LOX BENEDICT

smoked salmon, arugula, poached eggs, hollandaise, english muffin, home fries, petite salad

CLASSIC LIBERTÉ BURGER

double patty, caramelized onion jam, pickled red onions, cheddar cheese, bacon-red wine aioli, olive oil bun,  
served with frites

CROQUE MONSIEUR

marinated ham, gruyère, mornay, pain de mie, petite salad

FETTUCCHINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino cheese

LES SUCRES

FLAN À LA VANILLE

vanilla custard, caramel sauce <sup>gf</sup>

POT DE CRÈME AU CHOCOLAT

vanilla whipped cream <sup>gf</sup>

SORBET or ICE CREAM

seasonal selection

TARTE AU FROMAGE

Basque style cheesecake, mixed berries, crème  
Chantilly, chocolate ganache

TARTE AU CITRON

lemon custard, raspberry gelee, berries, whipped  
cream, vanilla red wine reduction

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.