

RESTAURANT WEEK  
BRUNCH  
2024



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

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LES HORS D'OEUVRES

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

LIBERTÉ SALAD

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

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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

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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

\* All checks are subject to a 20% service fee, which contributes to a higher hourly wage for the people that take care of our guests\*