

# BRUNCH MENU

## LIGHTER START

### THE TOAST | 21

*SLICED AVOCADO ON A FRESH & HOUSE-MADE SEEDED MULTIGRAIN TOAST*  
AVOCADO, ESPELETTE, GEM TOMATO, ALFALFA SPROUTS, CRISPY SHALLOTS, SEEDED MULTIGRAIN BREAD

### THE BELGIAN | 24

*FRESH OFF THE PRESS, MADE TO ORDER BELGIAN-STYLE WAFFLE*  
SASKATOON BERRY COMPOTE, MAPLE SYRUP

### THE LYONNAISE | 24

*A CLASSIC FRENCH SALAD WITH CRISPY PORK BELLY & WARM VINAIGRETTE*  
HOUSE-CURED PORK BELLY LARDONS, ARUGULA, FRISÉE, WARM SHALLOT VINAIGRETTE  
TWO POACHED EGGS, ARTISANAL SOURDOUGH

### THE NIÇOISE | 34

*A TASTE FROM THE SOUTH OF FRANCE*  
RARE-SEARED & CONFIT ALBACORE TUNA, POTATO, RADISH, GREEN BEANS, NIÇOISE OLIVES  
SIX MINUTE EGG, MUSTARD VINAIGRETTE

### THE DUCK & COVER | 32

*YARROW MEADOWS DUCK LEG, LIGHTLY COVERED IN SALT & SPICES, SLOW COOKED IN IT'S OWN FAT*  
POTATO RÖSTI, BACON, FRISÉE, HORSERADISH AIOLI

## CLASSICS & EGGS

### THE BREKKIE | 24

*A GO-TO MORNING ESSENTIAL*  
LOCAL FREE-RANGE EGGS ANY STYLE, CHOICE OF FRASER VALLEY PORK SAUSAGE OR DOUBLE SMOKED BACON  
CHILI SALTED BREAKFAST POTATOES

### THE TUSCAN | 24

*THREE EGG ITALIAN FRITTATA, TOPPED WITH PIAVE VECCHIO CHEESE*  
LOCAL FREE-RANGE EGGS, TUSCAN KALE, ROASTED RED PEPPERS, SUN-DRIED TOMATOES, PIAVE VECCHIO

### THE CLASSIC BENNY | 25

*TRADITIONAL EGGS BENEDICT, WITH CHOICE OF BACK BACON OR SAUTÉED SPINACH*  
CANADIAN BACK BACON OR SAUTÉED SPINACH, TWO POACHED LOCAL FREE-RANGE EGGS, ENGLISH MUFFIN  
HOLLANDAISE, CHILI SALTED BREAKFAST POTATOES

### THE P.N.W. LOX BENNY | 25

*SMOKED SALMON BENEDICT, WITH FLAVOURS OF THE PACIFIC NORTHWEST*  
SMOKED STEELHEAD SALMON, RED ONIONS, TWO POACHED LOCAL FREE-RANGE EGGS, ENGLISH MUFFIN  
HOLLANDAISE, CRISPY CAPERS, CHILI SALTED BREAKFAST POTATOES

### THE SKILLET IN PURGATORY | 26

*SUN-DRIED TOMATO & ROASTED EGGPLANT RAGÙ, WITH TWO EGGS*  
LOCAL FREE-RANGE EGGS, SUN-DRIED TOMATOES, CHARRED EGGPLANT, POMODORO SAUCE  
FORNO BAKED FLATBREAD

## HANDHELDS

### THE CANADIAN | 21

*A BREAKFAST SANDWICH INSPIRED BY TORONTO'S ST. LAWRENCE MARKET*  
PEAMEAL BACON, OVER EASY EGG, CHEDDAR, AVOCADO, ARUGULA, SPICY MAYO, POTATO BUN

### THE MONTREAL | 23

*14 DAY HOUSE-CURED AND SMOKED MONTREAL-STYLE BRISKET SANDWICH*  
SMOKED BRISKET, BALLPARK MUSTARD, RYE

### THE CROQUE | 23

*A CROQUE MONSIEUR - OPTION OF MADAME (FRIED EGG ON TOP)*  
SLOW-COOKED HAM, GRUYÈRE, MORNAY SAUCE, DIJON, ARTISANAL SOURDOUGH

### THE BURGER (or BEYOND) | 24

*AN ALL NATURAL BEEF PATTY (OR BEYOND) ON A FRESH POTATO BUN*  
GRILLED 7oz PATTY, ICEBERG LETTUCE, TOMATO, RED ONION, SPECIAL SAUCE, POTATO BUN  
ADD: CHEDDAR | 4 - MOZZARELLA | 4 - BACON | 4 - MUSHROOMS | 4

## SOLOS & SIDES

TOAST | 4 - ORGANIC GREEK YOGURT | 4 - FRUIT BOWL | 8

EGG | 4 - BACON | 8 - SAUSAGE | 8 - SMOKED SALMON | 12

HALF AVOCADO | 4 - CHILI SALTED BREAKFAST POTATOES | 5 - SAUTÉED SPINACH | 8