

BRUNCH MENU

LIGHTER START

THE TOAST | 24

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

THE BELGIAN | 26

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

THE LYONNAISE | 26

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 | 36

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 | 35

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 | 25

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 | 26

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 | 27

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 SMOKED SALMON BENNY | 28

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 | 28

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 | 24

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

THE MONTREAL | 25

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

THE CROQUE | 25

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

THE BURGER (or BEYOND) | 26

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