

# BREAKFAST MENU

SERVED UNTIL 3PM EVERY DAY

## BENEDICT'S

Served on Homemade HERB SCONE. Served with Hollandaise Sauce, crispy smashed baby potatoes, mixed greens, fresh fruits. GF available.

Choices are—

APPLE WOOD DOUBLE SMOKED BACON 21

BEEF BRISKET & CARAMELIZED ONION 23

HOUSE SMOKED SALMON & CREAM CHEESE 24

CRAB CAKE & CHIPOTLE CREMA 25

WILD MUSHROOM, KALE & CARAMELIZED ONION 22

“RATATOUILLE” (served on ratatouille) 21

DAUPHINOISE (served on dauphinoise potato) 23

## OMELETTE

Served with crispy smashed baby potatoes, mixed greens, fresh fruits, toast. GF

Choices are—

WILD MUSHROOM & LOCAL GOAT CHEESE 21

DOUBLE SMOKED BACON & SMOKED CHEDDAR 21

HOUSE SMOKED SALMON & CREAM CHEESE 24

OPEN FACED LAMB MEAT BALLS, FETA CHEESE, RED ONION, CHERRY TOMATOES & BALSAMIC GLAZE. 24

## SERVED IN CAST IRON

### SHAKSHUKA 21

Fire charred peppers and tomatoes slow roasted with caramelized onions, Moroccan spices and fresh herbs, served in iron cast skillet topped with two fresh farm eggs, kalamata olives, Greek feta, char sourdough. GF available.

Add 2 lamb Meatballs +10

### SHORT RIB HASH SKILLET 24

Slow braised Short rib, braising jus, sauté wild mushroom, caramelized onion, apple wood smoked cheddar, two farm fresh sunny side egg, crispy smashed baby potato, char sourdough. GF available.

### WILD MUSHROOM SKILLET 24

Wild mushroom, two farm fresh soft poached egg, sauté kale, caramelized onion, local goat cheese, crispy smashed baby potatoes, balsamic reduction. GF available.

### RATATOUILLE SAMMIE 19

Char sourdough, fried eggs, crispy apple wood double smoked bacon, apple wood smoked cheddar, avocado, marinated onion & tomato salsa, spicy chipotle mayo, side mixed greens. GF available

### CLASSIC TWO EGGS BREAKFAST 20

Two fresh farm eggs any style, choice of apple wood double smoked bacon, pork sausage or grilled tomato, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available.

### THE HUNGERMAN BREAKFAST 23

Three fresh farm eggs any style, apple wood double smoked bacon, pork sausage, one piece crab cake, chipotle crema, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

### WILD MUSHROOM & EGGS 22

Two fresh farm eggs any style, white wine glazed wild mushroom, grape tomatoes, kale, local goat cheese, herbs, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available

### CRAB CAKE & EGGS 25

Two fresh farm eggs any style, crab cake, chipotle crema, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

### LAMB MEAT BALLS & EGGS 23

Two fresh farm eggs any style, 2 lamb meatballs cooked in tomato saffron sauce, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

## TOASTS & EGGS

Served on, artisan char sourdough OR multigrain, with two farm fresh soft poached eggs. Choices are –  
Add salad +4

Avocado, marinated onion and tomato salsa, radish, hemp seed, asparagus. 16

House Smoked salmon, berry caper, lemon dill cream cheese, red onion, radish, balsamic glaze, asparagus. 18

Ricotta cheese, fig, fresh berries, pistachio crumble, mint, rosemary infused warm honey, asparagus. 18

### CHALLAH FRENCH TOAST 21

Challah bread, fresh berries, berry compote, ice cream, pistachio crumble, maple syrup.

## BEVERAGES

Coffee 3.5

Latte 5

Cappuccino 5

Assorted tea 3.5

Espresso single 3 double 5

Milk white| chocolate| oat| almond 4

Juice apple, pineapple, orange,

grapefruit, clamato 4

Iced Coffee 5| Iced Latte 5| Iced Espresso 3| Soft drink

Pepsi|diet|gingerale|7up|soda|tonic|icedtea 3.5

**CLASSIC TWO  
EGG BREAKFAST  
TUESDAY TO  
FRIDAY BEFORE  
11AM-\$14**

# LUNCH MENU

AVAILABLE EVERYDAY 10AM TO 4PM

## SANDWICHES AND PANINIS

Served with fries, mixed greens (+4), truffle fries (+4), half soup (+6)

### **SOUSVIDELAMBBURGER 23**

Kebab spiced lean ground lamb patty, spicy mayo, fire roasted red pepper tapenade, caramelized onion, lettuce, tomato, pickle, mature cheddar, toasted brioche.

### **BEEF BRISKET AND SWISS PANINI 18**

Slow braised brisket, caramelized onion, garlic aioli, swiss cheese on Panini pressed ciabatta bun.

Add apple wood double smoked bacon+3

### **GRILLED CHEESE 17**

Fire roasted red pepper tapenade, tomato, cheddar cheese, swiss cheese on grilled sourdough.

## SALADS

### **RATATOUILLE GREEN SALAD 14**

Mixed greens, watermelon radish, red onion, tomato, beetroot, cucumber, toasted almond flake, edamame beans, local goat cheese, balsamic vinaigrette.

Add house smoked salmon +8,

**NOTE:GF=Glutenfree, V=Vegetarian**

**Consuming raw or under cooked meat, poultry, seafood, Shell fish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or anyone in your party has food allergies.**

**Note: Parties of 8 or more are subject to an 18% gratuity.**

**BREAKFAST MIMOSA  
AVAILABLE EVERYDAY.**

### **LOBSTER POUTINE 24**

House made double blanch fries, St-Albert cheese curds, lobster meat, crumble chorizo, caramelized onion, lobster gravy, balsamic glaze. **GF**

### **VEGAN LENTIL AND CHICKPEA MASALA 21**

Chickpeas, onion, ginger, garlic, aromatic blend of Indian spices, basmati rice, cilantro. **GF/Vegan**

## WEEKDAYS SPECIALS

(Available on Week Days only Tuesday to Friday)

### **STEAK FRITES**

Ask your server for todays special cut and sides.

### **LAMB SHANK 33**

Dauphinoise potatoes, seasonal vegetables, tomato and pepper sauce. **GF**

### **BEEF BOURGUIGNON 30**

Dauphinoise potatoes, pearl onions, pancetta, mushrooms. **GF**

### **GOAT CURRY 28**

Bone in goat, onion, garlic, ginger, tomatoes, aromatic Indian spices, saffron spiced basmati rice. **GF**

## Sides

Double smoked bacon 4  
Pork sausage 5  
Hollandaise 3  
1 Egg 2  
Smashed potatoes 4  
Crab cake 7  
Wild mushroom 8  
Lamb meatballs 9  
Fruits 6