

ARTISAN BREAD BAR

Wild Salmon, Lemon & Herbs, Picked Onion & Black Sesame on Multigrain \$15

Mediterranean Red Lentil Hummus, Greek Vegetables, Pickled Onion, Feta Cheese & Lemon Yogurt on Toasted Artisan Bread

\$13

Avocado Guacamole, Pico de Gallo, Hemp Heart Seeds, Mache Lettuce on Sourdough \$13

Portobello & Tofu Paneer, Red Lentil Hummus, Curried Mushrooms, Pumpkin Seeds on Multigrain \$15

FREE RUN EGG SANDWICH	\$15	CANADIAN EH!	\$15
Capicola Ham, Arugula, Sharp Cheddar, Tomato Pickled Onion & Basil + Shallot Aioli, Herb Roasted Potatoes		Any Style Eggs, Pico De Gallo, Herb Roast Potatoes, Choice of Rosemary Sausage, Honey Ham, or Smoked Bacon	
GET SHORTY RIB POUTINE	\$18	EGGS BENEDICT	\$17
Poached Eggs, Cheese Curds, Beef Short-Rib,		Two poached eggs Capicola Ham, Arugula, Chive	
Red Onions, Mushrooms, Butter Hollandaise, Herb Roasted Potatoes		Hollandaise On Sourdough Toast with Herb Roasted Potatoes	
FRENCH TOAST BRIOCHE	\$15	BUTTERMILK PANKCAKES	\$14
Banana Vanilla Brule, Fresh Banana, Toasted Almonds, Fresh Whipped Cream		Meyer Lemon Cream, Market Berries, Tahitian Vanilla Infused Maple Syrup	

All entrees include fresh brewed coffee or herbal tea

ON THE SIDE

BEVERAGES

Yogurt & Granola Parfait & Berries	\$9	Freshly Brewed Coffee	\$4
Steel Cut Oatmeal & Dried Fruits	\$7	Assorted Herbal Teas	\$4
Sausage, Bacon or Peameal	\$4	Hot Chocolate	\$4
Kellogg's Assorted Cereal	\$5	Fruit Juices	\$
Toaster Bread, Bagel or English Muffin	\$5	Fresh Squeezed Orange Juice	\$
		Milk (soy, whole, skim)	\$4
		Fruit Smoothie (Chef's Daily Selection)	Ś



