



BALANCED BRUNCH



— MENU —



Served with Hashbrown Casserole, Fresh Fruit
or Salad tossed in Lemon Dressing.

Caprese Poached Eggs

Thick Cut Tomatoes, Stracciatella, Poached Eggs,
Balsamic Reduction, Fried Basil.

Breakfast Sliders (GFO)

Potato Slider Bun, Scrambled Egg, Sausage,
Cheddar Cheese, Latke, Peppered Brown Gravy.

Substitution: gluten free buns.

Poutine Waffle

Colcannon Waffle, Peppered Brown Gravy,
Herbed Cheese Curds, Crispy Leeks.

French Toast (V)

Pomegranate Orange Syrup, Greek Yogurt Whip,
Pomegranate Seeds.

Salmon Burger (GFO)

Brioche Bun, Herbed Salmon, Arugula,
Cucumbers, Black Garlic Scallion Aioli.

Substitution: gluten free buns.

Green Hummus Toast (VG)

Brioche Bread, Green Chickpea Hummus,
Charred Tomatoes, Preserved Lemon Spheres,
Caramelized Onion Tahini Drizzle, Crispy Leeks.





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