

# Brunch Menu

## To start, to share

Granola & Yogurt Parfait \$9

*Berries, local honey*

Fresh Fruit & Cantaloupe Bowl \$12

*Chia seed pudding, sea buckthorn ice, basil*

Croissant with Butter and Jam \$7

## Mains

French Omelet of the Day \$19

*Roasted tomato, petite greens*

Huevos Rancheros \$22

*Fried eggs, crispy corn tortillas, refried beans*

*Pico de gallo, avocado, crema, cilantro*

Bennys \$24

Poached eggs, crispy potatoes, petite salad

*Choice of:*

*Smoked salmon, pastrami, or avocado*

Buckwheat Waffles \$19

*Roasted peaches, Bavarian cream, maple*

*syrup, toasted almonds*

# Brunch Menu

## Mains

The Big Salad \$18

*Local greens, tomatoes, avocado, broccoli, freekeh, feta, green goddess dressing*

Montreal Croque Madame \$24

*Montreal smoked meat, Gruyère, béchamel, fried egg*

Steak Frites \$28

*5 oz prime striploin, café de Paris butter, frites, roasted garlic aioli, petite salad*

Fish and Chips \$24

*Crispy pickerel, cabbage slaw, wild leek tartar sauce*

## Sides, \$7

2 Eggs Cooked Any Way

Bacon or Sausage

Toast and Jam

Frites & Wild Leek Aioli

*Cinnamon Doughnuts & Dulce de Leche*