



Holiday Brunch

3 GRAIN PORRIDGE millet, quinoa, steel cut oats, dates, organic flaked coconut acai & blueberries, fresh banana {GFP, VEGAN} 14

STUFFED FRENCH TOAST fresh Pain de Mie, stewed cinnamon apples, Canadian brie, frisée, apricot coulis, candied nuts {VP} 16

EGGS YOUR WAY Valbella Farmhouse sausage or bacon, 2 eggs cooked your way served w/brown butter hash. {GFP, VP} 14

SALMON BENNY citrus biscuit, house smoked wild salmon, medium-poached eggs, hollandaise, lemon crème fraiche, & pickled shallots served w/ brown butter hash 18

JUNIPER BENNY bannock, buffalo mozzarella, braised rabbit, medium-poached eggs, hollandaise & juniper berry glaze served w/ brown butter hash {VP} 17

MAPLE HAM BENNY Smoked ham, Quebec maple syrup, smoked cheddar, medium-poached eggs & hollandaise on croissant, served w/ brown butter hash {GFP, DFP} 16

STEAK AND EGGS hanger steak, red pepper relish, semi dried tomato, watercress sunny side eggs served w/ brown butter hash {GFP} 17

CHRISTMAS POUTINE house-made potato hash, turkey, cranberry chutney, crispy stuffing & hollandaise {GFP} 16
Add Sunnyside Egg +3

If you have any dietary restrictions please let our staff know.

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free {DFP} Can be served dairy free

We are proud to offer handcrafted cuisine from scratch.