

BRUNCH SPECIALS

Eggs any-style with Applewood Smoked Bacon and sautéed Potatoes \$10.00

Omelet with Breakfast Potatoes, Spinach, Gruyere, Mushrooms,
Onions, and a Tomato Coulis \$12.00

Wild King Salmon fillet with Bombay Potatoes and a Red Curry Cream Sauce
\$18.00

Yoghurt with Pink Grapefruit, housemade Granola, and Wildflower Honey
\$9.50

Sarah's Cornmeal Waffles with Maple Syrup, Apple Sauce and Walnut Butter
\$12.00

Braised Organic Chicken "Hash" with Onion, Scallion, Cilantro, Green Chilies,
Breakfast Potatoes, and a Poached Egg \$14.00

Jumbo Lump Crab Cakes with Lime, Cilantro, Haricot Vert Salad, Pine Nuts,
and Harissa Mayonaise \$19.00

Bison Burger with a Poached Egg, Hollandaise, Winter Greens, Mushrooms,
and Breakfast Potatoes \$14.00

SIDES

Applewood Smoked Bacon \$4.95

Breakfast Potatoes \$2.95

Banana Nut Bread \$3.95

Mixed Green Salad \$6.00

EcoFriendly Foods Chicken Sausage
with Cheddar Biscuits & Gravy \$8.00

DESSERTS

Cinnamon Ice Cream with Caramel Sauce

Tropical Fruit Tarte with Citrus Caramel Sauce

Profiteroles with Vanilla Ice Cream and Chocolate Sauce

\$8.00