

Breakfast Brunch



Sundays
9 am - 1 pm

MIMOSAS
CHAMPAGNE COCKTAILS
SPECIALTY DRINKS
CAESARS
available after 10 am

FRITTATAS

All served with hashbrowns

TREE HUGGER 14

peppers, mushrooms, red onion, broccoli, spinach, brussel sprouts, cheddar + goat cheese topped with black bean salsa

RANCH HOUSE 15.5

sausage, peppers, red onion, carrot, Monterey jack, topped with goat cheese

HARBOUR MASTER 17

crab meat, cheddar cheese, spinach, artichoke, asparagus, topped with sour cream + parsley

BUTTERMILK 4 PANCAKE STACK

PANCAKE STACK + MAPLE SYRUP 12

WILDBERRY PANCAKE 13

wildberry compote, caramel, raspberry coulis, topped with icing sugar, served with whipping cream + strawberries

CHOCOLATE BACON JAM 13.5

chocolate sauce, caramel and bacon jam topped with cocoa powder + served with whipping cream

MAPLE PORK BELLY 14.5

chocolate sauce + topped with maple seared pork belly + a maple bacon foam served with whipping cream + gooseberries



COFFEE 3.95

POT OF TEA 3.5

free coffee refills

SPECIALTY DRINKS

CAPPUCCINO 4.5

CAFÉ LATTE 4.5

CAFÉ MOCHA 4.5

ESPRESSO 4

DOUBLE ESPRESSO 6.5

AMERICANO 4

IRISH COFFEE 8

SPANISH COFFEE 8

MONTE CRISTO 8

MELLOW MONK 8

HOT CHOCOLATE 4

Regular lunch menu available 12 noon

EGG BENNY'S

Poached eggs + hollandaise, served on a freshly baked buttermilk biscuit, (except for crab benney) poached soft, medium or hard + served with hashbrowns

CLASSIC BENNY 13.5

traditional benney with black forest ham

VEGETARIAN BENNY 13.5

sauteed peppers, onions + wild mushrooms in a balsamic reduction, grilled tomato + goat cheese

CHORIZO AVOCADO BENNY 14.5

grilled chorizo sausage sauteed with balsamic tomato & onion + avocado & spring greens

PORK BELLY BENNY 16

pulled pork belly, sauteed bourbon onion, topped with microgreens

LOBSTER BENNY 18.5

atlantic lobster meat, on top of asparagus + arugula

CRAB CAKE BENNY 17

one crab cake, topped with arugula, pickled red onion

SHORT RIB BENNY 17

braised shortrib, served on horseradish cream cheese + arugula

Add baked beans 4

Enjoy
Happy Hour 2:30 - 5:30 pm Daily
Featuring All Bottles Of Wine \$10 Off

CLASSICS

All classic dishes come with 2 eggs any style

QUEBEC STYLE BREAKFAST 15

eggs, bacon, maple sausage, hashbrowns + made in house baked beans, served with sourdough toast

FARMHOUSE HASH 13.5

sauteed peppers, mushrooms, onions, broccoli, on roasted potatoes, silvered almonds + cheddar cheese

• add chicken 8

• add bacon 4

• add sausage 4.5

WARM SALMON LOX HASH 15.5

house cured salmon, pickled red onion, capers, roasted potatoes in a light mustard cream sauce, topped with + cheese

ADD ONS

sourdough toast 4

3 slices of bacon 4

½ avocado 4

large maple sausage 4.5

chorizo 5

pancake 2.5

baked beans 4

hollandaise 4

BEVERAGES

tomato 3.95

orange 3.95

pineapple 3.95

cranberry 3.95

apple 3.95

grapefruit 3.95

750 ml evian 6

500 ml san pelligrino 5.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For our guests with food allergies, please alert your server prior to ordering.

18% Gratuity will be added for parties of 7 or more people.