

Breakfast

MENU

SWEET

Ricotta & Maple Pancakes with Whipped Butter,
Seasonal Berries & Canadian Maple Syrup - **\$16**

SAVOURY

Eggs Benedict with Poached Eggs & Lemon Hollandaise on Artisanal
Brioche. Served with Herb Rustic Potatoes - **\$15**

Your choice of Meat -

Ham (\$5) Bacon (\$5) Smoked Salmon (\$9) Chorizo (\$6)

Mediterranean Breakfast with Two Eggs any style, Crispy Bacon,
Sausage, Herb Rustic Potatoes & Toasted Multigrain Bread. Served
with Roasted Tomato, Olive Oil & Fine Herbs - **\$20**

Rustic Shakshuka Baked Eggs in a Roasted Tomato & Pepper Sauce with
Mediterranean Spices, Goat Cheese & Toasted Multigrain Bread - **\$15**

Avocado Toast with Mashed Avocado, Cherry Tomatoes, Cucumber, Feta
& Olive Oil on Multigrain Toast - **\$16**

Add Bacon (\$5) Add Ham (\$5) Add Smoked Salmon (\$9) Add Chorizo (\$6)

Wild Mushroom Omelette with Seasonal Mushrooms,
Spinach, Manchego Cheese & Pesto. Served with Green Salad,
Herb Rustic Potatoes, and Multigrain Toast - **\$17**

Rustic Breakfast Bowl with Roasted Potatoes, Quinoa, Sautéed Kale,
Seasonal Vegetables, Poached Eggs & Herb Mediterranean Yogurt - **\$15**
Add Bacon (\$5) Add Ham (\$5) Add Smoked Salmon (\$9) Add Chorizo (\$6)



LIGHT BREAKFAST

Seasonal Fruit Plate - **\$8**

Yogurt & Granola Bowl with Greek Yogurt, House-made Granola, a touch of Maple Syrup & Fresh Fruit - **\$10**

Add Banana (\$5) Add Mixed Berries (\$5)

DRINKS

Coffee & Tea - **\$4**

Hot Chocolate - **\$4**

Orange Juice - **\$4**

Boozy options available after 9am

Coffee or Hot Chocolate with Kahlua, Baileys, or Salted Caramel Cream Liqueur - **\$12**

Mimosa - **\$10**

