

-  vegan
-  gluten free
-  dairy free
-  contains pork

WE CATER
WE HAVE A FARM
WE HAVE 3 COOKBOOKS

MAINS

PEARLE BREAKFAST 22

2 eggs any style, bacon, sausage, roast tomato, fingerlings, toast

EGGS BENEDICT 20

Choice of smoked ham, smoked salmon or sauteed spinach
2 poached eggs, soft roll, lemon hollandaise, fingerlings

SMOKED SALMON SCRAMBLED 22

Soft scrambled eggs, toast, sour cream, dill, fingerlings

AVOCADO TOAST 20

2 poached eggs, sliced avocado, pico de gallo, cilantro, chili hollandaise, fingerlings

BREAKFAST WRAP 18

Egg omelette, avocado, cheddar, tomato, chili mayo, tortilla, fingerlings

BUTTERMILK WAFFLE 20

Fresh berries, maple syrup, whipped cream, lemon zest

SIDES

Toast 4

2 eggs any style 5

Sliced avocado 6

Crispy bacon 8

Breakfast sausage 8

Roast tomato 8

Crispy fingerlings 8

Fresh berries, granola, &
vanilla yogurt 14

Fresh fruit plate 12

SMOOTHIES

STRAWBERRY & TAHINI 10

Strawberry, banana, buttermilk, honey, tahini

GREEN PEANUT BUTTER 10

Almond milk, baby kale, fresh peanut butter, banana, cinnamon

EARTH TO TABLE

BREAD BAR


good ingredients matter.


ALL DAY MENU



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SHARED PLATES

CREAMY HUMMUS 15 
Crispy chickpea, lemon zest, parsley, toasted
cumin, za'atar pita


MUSSELS 17 
Bacon, tomato, garlic, shallot, saffron butter,
white wine, toast with garlic aioli


CALAMARI 16  
Chorizo, lime, chilies, house cocktail sauce,
garlic aioli


LOADED FRIES 13
Daily creation

SKINNY FRIES 10  
Kosher salt, thyme

SOUPS & SALADS

QUINOA, CHICKPEA & BLACK BEAN SALAD 16 
Arugula, feta, lemon, roast jalapeño pesto,
scallions, crispy quinoa

ARUGULA & FENNEL SALAD 15 
Arugula, shaved fennel, sunflower seeds,
parm, lemon, buttermilk dressing


KALE CAESAR SALAD 15 
Baby kale, house croutons, parm, bacon

DAILY SOUP 10
Served with a slice of fresh, buttered bread

SOUP & SALAD 17
Daily soup, choice of salad

ADD
Maple & Chili Fried Tempeh **9**  
Chicken **11**   Salmon **12** 
Flank Steak **12**  

MAINS

MAC 'N' CHEESE 19 
Bacon, caramelized onion, aged cheddar,
with choice of side



AVOCADO CHICKEN SANDWICH 19 
Grilled chicken, bacon, smashed avocado,
aged cheddar, arugula, garlic aioli, with
choice of side

CHEESEBURGER 20
7oz beef, aged cheddar, red onion,
iceberg lettuce, house burger sauce,
with choice of side

UMAMI BURGER 21
7oz beef, mushroom, pickled red onion,
truffle aioli, parm crisp, umami sauce,
with choice of side

FALAFEL BURGER 19
House falafel patty, cucumber & red
onion raita, tomato, iceberg lettuce,
with choice of side

ROAST 1/2 CHICKEN 31
Buttermilk brined, chili, fennel & black pepper
rub, roast corn & tomato panzanella, jalapeño
salsa verde

BUDDHA BOWL 27  
Farm greens, strawberry, crushed avocado,
cucumber, grilled zucchini, millet, hempseed,
crispy taro root, cilantro-tahini dressing, with
choice of chicken, salmon, flank steak, or
fried tempeh

Choices of side where included: skinny fries, any salad, or soup. Upgrade to loaded fries for \$3

For parties of 8 or more, a pre-tax gratuity of 18% will be applied

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DIPS \$2.50

- CREAMY GARLIC AÏOLI


- CHILI HONEY


- BUTTERMILK RANCH


- TRUFFLE AÏOLI


- SPICY MARINARA



STONE BAKED PIZZA

11"18"


- MVPIZZA

Seasonal inspiration. \$1 from each purchase goes to our monthly MVP employees

1835
- MARGHERITA


Red sauce, mozza, basil, garlic, EVOO

1734
- APPLE & BACON




White sauce, mozza, apple, bacon, caramelized onions, smoked cheddar, thyme, crispy sage

1835
- MEAT MOUNTAIN




Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red peppers, pickled hot peppers, basil

1835
- BEE STING




Red sauce, mozza, spicy salami, basil, honey, lemon ricotta, chili oil

1835
- GREEN MACHINE



Chimichurri, roast garlic, zucchini, pickled jalapeño, fresh arugula, lemon zest

1835
- MONTREAL CANADIAN



Red sauce, mozza, pepperoni, bacon, mushroom, honey oil, everything bagel crust

1835
- PESTO CHICKEN


1835

Pesto, mozza, chicken, asparagus, roast garlic, ricotta, lemon zest

DESSERTS

- MAPLE WALNUT BREAD PUDDING 11

Candied walnuts, maple sugar, vanilla ice cream
- DARK CHOCOLATE RASPBERRY CAKE 11



Raspberry ganache, coconut whipped cream
- PIE A LA MODE 11

Seasonal selection, vanilla ice cream
- STRAWBERRY RHUBARB CHEESECAKE 11

Strawberry & rhubarb compote, graham crumb, white chocolate
- REALLY, REALLY FUDGY BROWNIE 11

Salted caramel, toffee, vanilla ice cream

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