



EARTH TO TABLE

## BREAD BAR

good ingredients matter.

# BRUNCH

 - vegan

 - gluten free

## EYE OPENERS

### CLASSIC CAESAR

vodka, Walter's craft Caesar mix, lemon, olive

### CLASSIC MIMOSA

orange juice, sparkling

### PEACH SPRITZ

peach schnapps, sparkling, soda, peaches

### SPIKED TEA

rye, iced tea, lemon

### 1/2 PINT DRAUGHT BEER

yes, beer for breakfast!

## ON THE BUFFET

### YOGURT PARFAIT

granola, Thurston's honey

### FRUIT SALAD

melon and berries

### MANGO CHIA SEED PUDDING

raspberries, tapioca pearls, coconut

### DEVILED EGGS

crispy bacon, maple syrup

### FARM PASTA SALAD

orecchiette, eggplant, tomato, peppers, pesto, parmesan

### POTATO SALAD

egg, green onion, sundried tomato, grainy mustard

### ANTIPASTO

marinated olive and artichoke, cured meats

### CEDAR PLANK SALMON

maple, chili honey glaze

### SELECTION OF PIZZA

vegetarian, meat, vegan

### FRESH BREAD & CROISSANTS

butter, jam

### SCONE TRIFLE

seasonal jam, clotted cream

### FROM THE BAKERY


fresh-baked squares and cookies


EARTH TO TABLE

## BREAD BAR

good ingredients matter.

# BRUNCH

 - vegan

 - gluten free

## EGGS

### EGGS BENNY

peameal bacon, poached egg, hollandaise, toast

### OMELETTE

tomato, brie, basil

### SHAKSHUKA

tomato, red pepper, onion, poached egg, grilled haloumi, zhoug

### BREAKFAST TOSTADA

tortilla, guac, scrambled egg, salsa fresca, cilantro

### GREEN EGGS & (PARMA) HAM

prosciutto, poached egg, basil pesto, parmesan, toast

## SAVOURY

### “ALL THE SIDES”

home fries, bacon, farmer’s sausage

### COCONUT CURRY

chickpea, cashew, fried tempeh, house naan

### KOREAN FRIED CHICKEN

gochujang aioli, house kimchi, sesame seed, scallions

### STEAK & PEPPER HASH

potato, bell peppers, red onion, mushroom, chimichurri

### SMOKED SALMON

matchstick potatoes, sour cream, red onion

### AVOCADO TOAST

radish, scallion, za’atar

### AGUACHILE

shrimp ceviche, chili & lime marinade, corn tortilla chips

## SWEET

### BUTTERMILK PANCAKES

whipped maple butter

### FRENCH TOAST BREAD PUDDING

banana, coconut whipped cream, toasted coconut

### ALMOND POLENTA CAKE

white chocolate & strawberry mousse, basil pressed yogurt

### BREAKFAST CAKE

warm seasonal fruit compote

\$49 per person

Includes 2 eye-openers and all-you-can eat a la carte!

Kids Brunch (3-13) \$23 - Under 3, you eat for free