

BREAD

CROISSANT butter, seasonal homemade jam	7.	COMTE & ONION BREAD chive crème fraiche	18.
SEVEN GRAIN TOAST butter, seasonal homemade jam	7.	ORWASHER’S EVERYTHING BAGEL cream cheese	13.
AVOCADO TOAST 7 grain toast, feta, sunflower seeds	18.	ORWASHER’S BAGEL & SALMON smoked salmon, cream cheese, capers	23.

FRUIT & GRAINS

FRESH BERRIES BOWL chef`s choice of fresh berries	19.	YOGURT & GRANOLA ronnybrook yogurt, gluten and nut free granola	17.
FRUIT BOWL banana, apple, orange, seasonal fruit	18.	HOUSE SALAD little gem, sherry vinaigrette	14.

BREAKFAST SPECIALTIES

CLASSIC EGGS BENEDICT english muffin, canadian bacon, hollandaise, crispy potatoes 23.	PRIME ROAST BEEF HASH three eggs any style, toast 25.	SMOKED SALMON BENEDICT english muffin, smoked salmon, hollandaise, crispy potatoes 25.
SHAKSHUKA three eggs, spicy tomato sauce, roasted peppers, toast 24.		SOURDOUGH PANCAKE maple syrup, seasonal homemade jam, powdered sugar 22.

EGGS

EGG SANDWICH scrambled eggs, applewood smoked bacon, provolone, calabrian mayonnaise, crispy potatoes	20.	TRUFFLE OMELETTE Hen of the woods mushrooms, comtè, truffle sauce, house salad	25.
THREE EGGS ANY STYLE choice of breakfast meats, seven grain bread, crispy potatoes, avocado	23.	AVOCADO OMELETTE cheddar, red onions, cilantro, house salad	24.
SMOKED SALMON SCRAMBLE seven grain toast, crispy potatoes, avocado	23.	HAM OMELETTE comtè, house salad	24.
		SPINACH OMELETTE feta cheese, house salad	24.

BEVERAGES

Kobrick’s Coffee & Steven Smith Teas

ORANGE JUICE.....	8.	AMERICAN COFFEE.....	6.
GRAPEFRUIT JUICE.....	8.	ESPRESSO.....	6.
TEAS.....	7.	DOUBLE ESPRESSO	7.
British Breakfast, Bergamot Earl Grey, Genmai Cha Green, Jasmine Green, Meadow Chamomile, peppermint leaves, red nectar Rooibos		CAPPUCCINO.....	8.
		LATTE	8.

SIDES

AVOCADO	5.	APPLEWOOD SMOKED BACON	7.	CANADIAN BACON	7.
CRISPY POTATOES	8.	CHICKEN APPLE SAUSAGE	7.	SMOKED SALMON	10.

