

BRUNCH

Weekends 10:30 - 3:30

BLOODY MARY BAR

Crop Organic Cucumber Vodka

Tito's Handmade Vodka

Bombay Gin Tanteo Chipotle Tequila

400 Conejos Mezcal

All \$14 each

Kors d'Oeuvre

BRUNCH PASTRY BASKET

served with butter & preserves 15.

Orange - Currant Scone,

Plain Croissant, Apple Turnover,

Blueberry Muffin

BOWL OF BERRIES

organic yogurt, house made granola 12.

FAVA BEAN HUMMUS

tahini, harissa, crudité, warm flat bread 15.

FROMAGE BLANC TART

caramelized onions, gruyere 16.

AUTUMN SALAD

roasted beets, apples, walnuts, roquefort, frisée, castelfranco, walnut vinaigrette 18.

TUNA TARTARE

avocado mousseline, sesame seeds, soy - ponzu, harissa, chips 23.

SOUPE AU PISTOU

Niçoise vegetable soup, lumache, pesto 13.

Sandwiches

all served with pommes frites

PAN BAGNAT

preserved tuna, hard boiled egg, tomato, haricots vert, lettuce, black olive aioli 22.

CROQUE MADAME

griddled ham & gruyere sandwich on house made brioche, topped with mornay sauce and a fried egg 24.

PINSA

roasted eggplant & zucchini, mozzarella, arugula, pickled onion, pesto, tomato, basil pesto, balsamic vinegar 22.

GRILLED CHICKEN

roasted tomatoes, marinated peppers, arugula, red onions, basil mayo 24.

TRUFFLE - CHEDDAR BURGER

truffle aioli, romaine, grilled red onion 28.

Brunch Specialties

GOAT CHEESE OMELETTE

spinach, basil, petite salade, potatoes, toast 18.

GRUYERE OMELETTE

braised leeks & herbs, petite salade, potatoes, toast 20.

AVOCADO OMELETTE

cheddar, chives, petite salade, potatoes, toast 20.

FRITTATA

zucchini, leeks, sheep's milk feta, basil pesto, petite salad, potatoes, toast 22.

CRISPY POTATO PANCAKE

smoked salmon, sour cream, red onion, hard cooked eggs, fried capers 26.

CLASSIC EGGS BENEDICT

canadian bacon or smoked salmon, potatoes, salad 24.

SHAKSHUKA eggs baked in spicy tomato sauce, cilantro, avocado, feta, warm flat bread 22.

SPICY LAMB MERGUEZ SCRAMBLE

tomato coulis, crème fraiche, salad, potatoes, toast 24.

SMOKED SALMON PLATTER

toasted Eli's bagel, cream cheese, tomatoes, capers, onions 22.

VANILLA MALT WAFFLE

mixed berries, whipped cream, vermont maple syrup 16.

BRIOCHE FRENCH TOAST

ricotta, strawberries, strawberry - maple butter 18.

Plats Principaux

MEDITERRANEAN CHOPPED SALAD

haricots vert, chickpeas, cucumbers, tomatoes, olives, peppers, red onions, sheep's milk feta, parsley, lemon vinaigrette 26.

choice of grilled chicken or grilled shrimp

NIÇOISE SALAD

grilled marinated tuna, red wine vinaigrette (anchovies on request) 28.

MOROCCAN SPICED SALMON

grilled asparagus, warm quinoa salad, dill - yogurt sauce 36.

STEAK FRITES

grass fed bavette, creamy peppercorn sauce 34.

Sides

Black Label Bacon, Bistro Ham or Canadian Bacon 7.

Chicken Breakfast Sausage, Pommes Frites or Ratatouille 7.

Plain Toasted Bagel 5. Gluten Free Sesame Bagel 6.

A 20% Gratuity Will Be Added To The Check on All Tables of 6 or More