

Breakfast AND BRUNCH

BENEDICTS

CRAB CAKE

poached egg with crab cake, old bay hollandaise, and asparagus.

CALIFORNIA

scrambled eggs with avocado, tomato, croissant, and chipotle hollandaise.

CLASSIC

poached eggs with canadian bacon, english muffin, and white wine hollandaise.

SMOKED SALMON

poached eggs with smoked salmon, everything bagel, and dill crème fraîche.

FILET MIGNON

sunny-side-up egg with filet mignon, spinach, english muffin, and bacon hollandaise.

RÖSTIS

TOFU SCRAMBLE & KIMCHI

crispy potato rösti topped with savory tofu scramble and spicy kimchi, drizzled with a creamy cashew vegan hollandaise.

MAPLE PORK BELLY

golden rösti with rich maple-glazed pork belly and a smoky chipotle hollandaise.

BARBACOA & TOMATILLO CHOW CHOW

tender barbacoa atop a crispy rösti, finished with tomatillo chow chow and a side of warm consommé.

HAM & SWISS

classic ham and swiss cheese melted over a crisp rösti, topped with a zesty lemon hollandaise.

LOBSTER & SPINACH FLORENTINE

decadent lobster and sautéed spinach, served florentine-style over a crispy rösti.

SMOKED SALMON & DILL CRÈME FRAÎCHE

smoked salmon atop rösti, finished with a dollop of dill crème fraîche and fresh herbs.

• TIP: ADD POACHED EGG •

SWEETS

BRIOCHE FRENCH TOAST

thick-cut brioche with fresh berries, maple syrup, and whipped butter.

BLUEBERRY PANCAKES

fluffy pancakes with blueberries, maple syrup, and whipped cream.

BELGIAN WAFFLE

crisp waffle with honey butter and berry coulis.

