

# brunch menu

## appetizers

### Beet salad 17

beet chips + beet vinaigrette + vanilla  
compressed daikon + red Russian baby kale

### Granola and berries 12

greek yogurt + mixed nuts + honey

### Beef tartare 18

crispy chick pea + juniper berry dressing  
pickled heirloom carrots + kale-sage powder

### Rudabaga velouté 14

rudabaga + mushroom foam + cardamom tuille  
mushroom carpaccio + chocolate crumble

### Sockeye salmon 16

house smoked + maple tuille + chardonnay-orange jam  
ricotta foam

## sides

smoked bacon 4

artisanal sausage 4

fruit bowl 6

lemon-thyme home fries 4

extra egg 2

organic green salad 7

## beverages

espresso 3

cappuccino 4

café au lait 5

Ceasar 9

premium orange juice 5

classic mimosa 8

### 3 course tasting menu 38

w/ mimosa

## mains

### Eggs benedict 16

pork belly w/ arugula + tomato + Swiss cheese  
butter poached lobster w/ asparagus  
wild mushroom w/ avocado purée + heirloom tomato

### Frittata 16

wild mushrooms + asparagus + grey owl cheese

### Bistro breakfast burger 17

house chuck + Swiss cheese + pork belly + fried egg

### Two egg breakfast 12

two eggs your way w/ choice of: bacon, sausage or tomato  
lemon-thyme homefries + toast

### Crispy french toast 16

brioche bread + black berry compote + maple syrup foam  
fresh blueberries + calvados maple syrup

**add: duck confit 4**

### Steak and eggs 18

5oz striploin + béarnaise + lemon-thyme homefries + asparagus

### Avocado and mushroom toast 16

wild mushroom + poached eggs + avocado purée + frisée  
parmesan + asparagus