

# brunch menu

## appetizers

### Beef salad 14

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

### Discovery menu 35

add mimosa or caesar 5

## sides

smoked bacon 4

artisanal sausage 4

fruit bowl 8

lemon-thyme home fries 4

extra egg 2

kale salad 7

## beverages

espresso 3

cappuccino 4

café au lait 5

premium orange juice 5

## cocktails

classic mimosa 8

caesar 8

morning mule 8

pamplemousse 8

pink "french 75" 12

## mains

### Eggs benedict 16

pork belly w/ arugula + tomato + Swiss cheese + hollandaise  
house smoked salmon w/ smoked cheddar + bechamel  
wild mushroom w/ collard greens + heirloom tomato + hollandaise

### Frittatta 16

wild mushrooms + cherry tomato + grey owl cheese

### Bistro breakfast burger 18

house chuck + double smoked cheddar + fried egg

### Sur-lie breakfast 16

three eggs your way + bacon + sausage + melted 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 + melted tomato

### Celeriac and tofu 15

celeriac medallions + seared tofu + kale salad  
melted tomato + black garlic-soy cream sauce (vegan)