

~ alas our costs are rising so the price of brunch will rise to \$16⁵⁰ on June 17th ~
 ~It's brunch settle in and enjoy your visit, but when you're done someone else is probably waiting, please be kind~
 ~Like the jam? The pickled brussel sprouts? We sell them now~

Brunch 15⁵⁰

Sautéed swiss chard, grape tomato, green onion and basil **Scrambled Eggs** served with toasted sourdough and house-made jam, roasted roma tomatoes, rosti and sautéed spinach

Banana stuffed brioche **French Toast** with cinnamon icing sugar and topped with vanilla whipped cream

Spring **Salad** of local organic greens tossed with pickled rhubarb, fresh strawberries, garlic chives, radishes, toasted pumpkin seeds and feta in a red wine vinaigrette *(add smoked salmon \$4)*

Pulled pork **Sandwich** with coleslaw and cheddar on sourdough served with a fresh greens

Well done house smoked gouda **Baked Eggs** with sourdough toast, bacon, tomato, rosti and baked beans

Fresh **Fruit salad** & **asiago scones**, house made jam and vanilla yoghurt

Andouille sausage and feta **Frittata** filled with asparagus, red kale, and shallots served with fresh greens and corn relish

Croque Monsieur with brioche, smoked gouda, cheddar and ham served with fresh greens and house tomato sauce

Eggs Benny with toasted brioche, poached eggs, hollandaise and served with sauteed spinach, rosti and baked beans

choose one filler ~ham, bacon, roasted tomato, pulled pork, mediterranean turkey sausage, smoked salmon or a avocado salsa *(can't decide? additional fillers \$4⁰⁰ each)*

Vegetable **Hash and poached Eggs** served with tomato sauce, green salad, sourdough toast and house made jam

banana bread 4⁵⁰ asiago scones 4⁵⁰ side of fresh fruit 8⁰⁰

~~~~~

### basic brunch sips 4<sup>00</sup>

#### Coffee

french press  
per person/mug  
add baileys +5<sup>50</sup>

#### Tea

orange pekoe, english breakfast, green,  
earl grey, lemon ginger, chamomile,  
peppermint

#### Juice

orange, apple, pink grapefruit, cranberry,  
pineapple, tomato, clamato

### mocktails 5<sup>50</sup>

#### Bitter Citrus

lemon & lime, bitters, simple syrup, soda

#### Frenchie's Lemonade

orange juice, lemon juice, maple syrup,  
soda

#### Raspberry Ginger Fizz

raspberry coulis, lemon juice, ginger beer

~~~~~

brunch bubbles 8⁵⁰

Absinthe Pie

absinthe, butter ripple schnapps,
cinnamon, apple juice

Granddaddy Mimosa

dark rum, lemon, orange juice

Three Musketeer

grand marnier, brandy, orange juice

Slinky Mink

raspberry puree, fresh lime

Gorgeous Grace

brandy, cointreau

Hazel

vanilla vodka, amaretto

hair of the dog 9⁵⁰

Brutus

vodka, dill, horseradish, dijon, spices,
clamato

Twisted Mary

vodka, red wine, balsamic vinegar, tomato
juice, spices

Cerveza Breeze

lager, grapefruit juice, lime & cazadores

Raspberry Sangria

red wine, raspberry, sour apple, orange
juice, cranberry juice, lime

Vanilla Spice Tea

Spicebox rye, cinnamon, orange, honey,
hot water

beer & wine 6⁵⁰

Glass of red or white

(bottle list also available)

Draft

Dageraad Burnabarian Lager
Vancouver Island HWY19 IPA
Steel & Oak Red Pilsner
Strange Fellows Talisman Pale Ale

Bottle

Vancouver Island Craft Lager
Stanley Park Noble Pilsner
Phillips Blue Buck
Lighthouse Ship Wreck IPA
Parallel 49 Gypsy Tears Red Ale
Mayne Island Blonde Ale
Red Roof Apple Cider

wifi password is *playnice*

Twisted Fork Kitchen Corey, Spencer, Loic, Adam, Peter, Thomas, and Russel

~We reserve the right to charge a 18% gratuity on groups of six or more~

~all prices include applicable taxes~