

~Like the jam? The ketchup? The pickled brussel sprouts? We sell them now~  
 ~It's brunch settle in and enjoy your visit, but when you're done someone else is probably waiting, please be kind~  
 ~Alas costs are going up and so must the price, the price of brunch will rise to \$17<sup>50</sup> on June 29<sup>th</sup>~

## Brunch 17<sup>50</sup>

**Scrambled Eggs** with sautéed swiss chard, grape tomato, green onion and basil 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

**Sandwich & Salad** – choice of sandwich served with mixed greens tossed in a basil vinaigrette  
 Roasted vegetables with pesto, aioli and brie on foccacia *or*  
 Pulled pork with coleslaw and cheddar on sourdough

Baby greens **Spring Salad** with strawberries, pickled rhubarb, radishes and pumpkin seeds tossed in a red wine vinaigrette and sprinkled with feta

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

House made chorizo sausage and feta **Frittata** filled with roasted red pepper, 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 sautéed spinach, rosti and baked beans

**choose one filler** ~ham, bacon, roasted tomato, pulled pork, mediterranean turkey sausage, smoked salmon or avocado salsa (*can't decide? additional fillers \$4<sup>00</sup> each*)

Poached eggs and **Ratatouille** served with honey lager pork sausage, green salad, sourdough toast and house made jam

banana bread 4<sup>50</sup> asiago scones 4<sup>50</sup> side of fresh fruit 8<sup>00</sup>

~~~~~

### 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

OJ, lemon, maple syrup, soda

#### Raspberry Ginger Fizz

raspberry coulis, lemon juice, ginger beer

~~~~~

### brunch bubbles 8<sup>50</sup>

#### Granddaddy Mimosa

dark rum, lemon, OJ

#### Three Musketeer

grand marnier, brandy, OJ

#### Slinky Mink

raspberry puree, fresh lime

#### Barbara

rhubarb puree, fresh lime

#### Brunch Derby

bourbon, grapefruit juice, fresh lime

#### Best Summer Ever

vanilla vodka, pineapple juice

#### Aperol Spritz

aperol, prosecco, soda

### hair of the dog 9<sup>50</sup>

#### 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, OJ,

cranberry juice, lime

#### Sangria Blanco

white wine, grand marnier, OJ, pineapple

juice, lime

### beer & wine 6<sup>50</sup>

Glass of red or white

(bottle list also available)

#### Draft

Dageraad Burnabarian Lager

VI Broken Islands Hazy IPA

Steel & Oak Roselle Wheat Ale

Fernie The Real Peel Grapefruit IPA

#### Bottle

Vancouver Island Dark Lager

Stanley Park Noble Pilsner

Lighthouse Ship Wreck IPA

33 Acres of Sunshine Wheat Ale

Parallel 49 Ruby Tears Red Ale

Mayne Island Blonde Ale

Red Roof Apple Cider

wifi password is *playnice*

**Twisted Fork Kitchen** Corey, Spencer, Loic, Guiseppe, Thomas, Russell, Alex, Dan, Justin and Shehnaz

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