



the **provencher** lounge

weekend breakfast menu

Breakfast entrees below are served with your choice of Coffee or Tea

BRIOCHE FRENCH TOAST – with seasonal berries + crème fraîche 20

OATMEAL - steel cut oats served with our own Roof Top® Honey + Fresh Berries 17

SMOOTHIE BOWL – berry rippled vanilla yogurt, coconut, caramelized banana, chia + hemp seeds, fresh berries 18

CLASSIC BREAKFAST – 2 Eggs prepared your way served with our house made peameal bacon, roasted fingerling potatoes and our own Sourdough toast 20

EGGS BENEDICT - 2 poached eggs with scratch hollandaise on grilled english muffin with our house peameal bacon and roasted fingerling potatoes 21

EGGS FLORENTINE – 2 Poached eggs with béchamel sauce, sautéed spinach + parmesan cheese, served with roasted fingerling potatoes 21

AVOCADO TOAST – Fresh avocado, oven dried tomato, radish, fresh ricotta + maldon sea salt on our fresh made Sourdough toast 19

SAUSAGE AND EGGS – 2 Eggs prepared your way served with our house made sausage, roasted fingerling potatoes and our own Sourdough toast 21

TODAY'S OMELETTE – ask your server for today's inspired creation served with own Sourdough toast 22

GLUTEN FREE HOUSE PANCAKES – Buttermilk, poppy seed + quinoa with fresh seasonal berries + crème fraiche 20

breakfast sides

| | |
|--|----|
| 2 EGGS prepared your way | 6 |
| ROASTED FINGERLING POTATOES | 6 |
| SOURDOUGH TOAST or GLUTEN FREE TOAST with preserves | 6 |
| CROISSANT with preserves | 6 |
| SIDE OF PEAMEAL BACON – 3 slices of our house made peameal bacon | 7 |
| SIDE OF HOUSE SAUSAGE | 9 |
| SEASONAL BERRY BOWL – Fresh berries with crème fraîche | 10 |
| FRESH BREWED COFFEE – Regular or Decaf | 5 |
| FRESH STEEPED TEA – Regular or Decaf | 5 |
| FRESH SQUEEZED ORANGE JUICE (8 oz) | 8 |
| MIMOSA – Cava + fresh orange juice | 14 |