



WEEKEND BREAKFAST

BRIOCHE FRENCH TOAST: with seasonal berries and crème fraiche 20

OATMEAL: steel cut oats served with our own Fort Garry Roof Top Honey® and fresh berries 16

SMOOTHIE BOWL: berry rippled Greek yogurt, coconut, caramelized banana, chia and hemp seeds, fresh berries 18

EGGS BENEDICT: two poached eggs with scratch hollandaise on grilled English muffin, back bacon, and roasted fingerling potatoes 24

AVOCADO TOAST: fresh avocado, tomato, radish, fresh ricotta, and Maldon Sea Salt on our sourdough toast 22

PEAMEAL BACON & EGGS: two eggs prepared your way served with peameal bacon, roasted fingerling potatoes and sourdough toast 21

SAUSAGE & EGGS: two eggs prepared your way served with our house made sausage, roasted fingerling potatoes and sourdough toast 21

OMELETTE with HOUSE RICOTTA & BASIL PESTO: served with roasted fingerling potatoes and sourdough toast 24

GLUTEN-FREE HOUSE PANCAKES: buttermilk, poppy seed and quinoa with fresh seasonal berries and crème fraîche 20

MINI-MENU

MINI PEAMEAL BACON & EGG: one egg with peameal bacon and roasted fingerling potatoes 12

MINI GLUTEN-FREE HOUSE PANCAKES: two mini pancakes with berries and maple syrup 12

MINI SMOOTHIE BOWL: Greek yogurt with raspberry coulis and fresh seasonal berries 12

SIDES

TWO EGGS prepared your way 8

ROASTED FINGERLING POTATOES 6

SOURDOUGH or GLUTEN-FREE TOAST 5 add preserves 2

SIDE OF HOUSE-MADE SAUSAGE 7

SEASONAL BERRY BOWL: fresh berries with crème fraîche 10

BEVERAGES

FRESH BREWED COFFEE: regular or decaf 5

FRESH STEEPED TEA: regular or decaf 5

FRESHLY SQUEEZED ORANGE JUICE 8