



**THE SNUG**  
— EST. 1954 —

## SIGNATURE BREAKFASTS

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*served with fresh fruit to start*

<b>SMOKED SALMON EGGS BENEDICT (D,E,S)</b>	26
smoked wild sockeye salmon, poached free-range organic hen's eggs and charred lemon dijon hollandaise on house made hash browns	
<b>OAK BAY EGGS BENEDICT (D,E)</b>	24
thick sliced back bacon, poached free-range organic hen's eggs and charred lemon dijon hollandaise on house made hash browns	
<b>OMELETTE (D,E)</b>	22
three free-range organic hen's eggs, choice of ham, peppers, onion, tomato, mushroom and cheese with herb and garlic roast new potato	
<b>THE BEACHER (D,E,G)</b>	22
two free-range organic hen's eggs any style, herb and garlic roast new potato, toast with house made preserves choice of applewood smoked bacon, pork bangers or grilled back bacon	
<b>APPLE-CINNAMON FRENCH TOAST (D,E,G,N)</b>	19
house made brioche, caramelized apple butter, candied pecans, maple syrup and chantilly cream	
<b>AVOCADO TOAST (G)</b>	19
sliced avocado, Arbequina olive oil, tomato, roast red pepper, onion, pumpkin seeds, radish and everything seasoning on multigrain toast	

## LIGHT DISHES & SIDES

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<b>OVERNIGHT OATS (G,N)</b>	16
oat milk soaked rolled oats, with local honey, walnut, mixed seeds, fruit and almond butter	
<b>TREE ISLAND YOGURT (D,N)</b>	12
full fat Vancouver Island grass fed dairy Greek yogurt with fresh berries, honey and toasted almond granola	
<b>FRUIT PLATE</b>	9
sliced melons, pineapple, banana and berries	
<b>TOAST (D,G)</b>	6
served with butter house made preserves	
<b>PASTRIES (D,E,G)</b>	5
freshly baked croissant, pain au chocolat or muffin	
<b>HALF AVOCADO</b>	6
<b>APPLEWOOD SMOKED BACON, GRILLED BACK BACON OR PORK BANGERS</b>	6

## BEVERAGES

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<b>CAPPUCCINO, LATTE OR AMERICANO</b>	5
<b>FRUIT JUICE</b>	5
orange, apple, pineapple, cranberry or grapefruit	
<b>TEA OR COFFEE</b>	4

D contains dairy | G contains gluten | E contains eggs | S contains fish or shellfish | N contains nuts

*Please inform your server of any food allergies or dietary restrictions.  
Consuming raw or undercooked foods may increase your risk of foodborne illness.  
Menu is subject to change based on availability of ingredients. April 2021*