

SIGNATURE BREAKFASTS

eggs benedict D,E

thick sliced back bacon, poached free-range organic hen's eggs and charred lemon Dijon hollandaise on house made hash browns

24

smoked steelhead eggs benedict D,E,S

smoked steelhead trout, poached free-range organic hen's eggs and charred lemon Dijon hollandaise on house made hash browns

26

omelette D,E

three free-range organic hen's eggs, choice of ham, peppers, onion, tomato, mushroom and cheese with herb roast new potatoes

22

the beacher D,E,G

two free-range organic hen's eggs any style, herb roast new potatoes, toast with house made preserves choice of applewood smoked bacon or pork bangers

22

lemon ricotta pancakes D,E,G

fresh berries and maple syrup

19

avocado toast G

sliced avocado, Arbequina olive oil, tomato, roast red pepper, onion, pumpkin seeds, radish and everything seasoning on multigrain toast

19

*Please inform your server of any food allergies or dietary restrictions.
Consuming raw or undercooked foods may increase your risk of foodborne illness.
Menu may change due to availability of ingredients*

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

LIGHT DISHES & SIDES

overnight oats G,N

*oat milk soaked rolled oats, with local honey, walnut, mixed seeds, fruit
and almond butter*

16

Tree Island yogurt D,N

*full fat Vancouver Island grass fed dairy Greek yogurt with fresh berries,
honey and toasted almond granola*

12

fruit plate

assortment of fresh seasonal fruit and berries

9

toast D,G

served with butter house made preserves

6

pastries D,E,G

freshly baked croissant, pain au chocolat or muffin

5

additions

*half avocado 6 | applewood smoked bacon 6 | grilled back bacon 6
pork bangers 6*

BEVERAGES

coffee & tea

espresso, cappuccino, latte or americano

5

drip coffee or tea

4

fruit juice

orange, apple, pineapple, cranberry or grapefruit

5