

SIGNATURE BREAKFASTS

smoked bacon benedict 28

locally made double smoked bacon, poached eggs and hollandaise on a toasted English muffin served with potato and onion hash

pacific crab benedict 35

pan fried crab cakes topped with poached eggs and hollandaise served with potato and onion hash

smoked salmon benedict 34

locally smoked BC salmon, poached eggs and hollandaise on toasted English muffin served with potato and onion hash

omelette 25

three free-range eggs, choice of peppers, onion, mushroom, bacon and cheese served with potato and onion hash

the beacher 25

two eggs any style, potato and onion hash, toast and preserves, choice of bacon or pork bangers

French toast 21

house baked French bread, served with fresh berries and maple syrup

avocado toast *df,v* 21

crushed avocado, pico de gallo and pumpkin seeds on toasted multigrain

substitute potato and onion hash for fruit 5

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu may change due to availability of ingredients.

df dairy free gf gluten free v vegan

Other allergens may be present,

please inform your server of any food allergies or dietary restrictions.

LIGHT DISHES & SIDES

chilled overnight oats *df,v* 18

toasted almonds, mixed seeds and fresh berries

Greek yogurt *gf* 15

fresh berries, hemp hearts and toasted almonds

fruit plate *gf, df, v* 12

assortment of fresh seasonal fruit and berries

toast 6

served with butter and preserves

pastries 6

freshly baked croissant, pain au chocolat or muffin

additions

half avocado 8 | double smoked bacon 6 | pork bangers 6 | potato and onion hash 6

BEVERAGES

coffee & tea

espresso – 3.5 (single) & 4.5 (double)

americano 4

cappuccino, latte 5.5

drip coffee 4

tea 4.5

fruit juice

orange, apple, pineapple, cranberry or grapefruit

5

An 18% gratuity will be automatically charged on tables of 6 guests or more.