

# signature breakfasts

EGGS BENEDICT <small>D, E</small>	29
two poached eggs on grilled cheddar cornbread, maple bacon jam, lemon hollandaise	
CRAB BENEDICT <small>D, G, E, S</small>	33
two poached eggs on pan-fried crab cakes, lemon hollandaise	
THE BEACHER <small>E</small>	29
two eggs cooked any style, served with home-fried potatoes and your choice of smoked bacon or pork bangers	
BRAISED BEEF SHORT RIB & POTATO HASH <small>D, E</small>	36
caramelized onion, scallions, queso fresco, two fried sunny-side-up eggs, basil pesto	
WILD MUSHROOM OMELETTE <small>D, E</small>	29
three farm-fresh eggs, locally foraged wild mushrooms and Gruyère cheese, served with home-fried potatoes and local organic greens	
FRENCH TOAST <small>D, G, E, N</small>	27
thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	
AVOCADO TOAST <small>G, N</small>	25
freshly crushed avocado, extra virgin olive oil, lemon, roasted pumpkin seeds, cashew romesco, sea salt and Tajín on toasted artisan sourdough	

# light dishes

SMOKED SALMON <small>D, S</small>	24
cold-smoked BC salmon, honey whipped Tree Island yogurt, grapefruit, orange and maple glazed pumpkin seed cracker	
BLUEBERRY & AVOCADO SMOOTHIE BOWL <small>N</small>	21
banana, hemp heart, house-made hazelnut-almond granola, pumpkin seed and dried coconut	
FRUIT PLATE	18
assortment of fresh cut fruit and berries	
TREE ISLAND YOGURT <small>D, N</small>	15
local grass-fed dairy, fresh berries, house-made hazelnut-almond granola and honey	
FRESHLY BAKED PASTRIES	
classic butter croissant <small>D, G, E</small>	8
muffin, daily selection <small>D, G, E, N</small>	8
pain au chocolat with pistachio <small>D, G, E, N</small>	9
handmade Danish, daily selection <small>D, G, E, N</small>	9

# additions

TOASTED ARTISAN SOURDOUGH buttered and served with preserves <small>D, G</small>	8
HOME-FRIED POTATOES with herb and caramelized onion butter <small>D</small>	6
SLICED HALF-AVOCADO drizzled with extra virgin olive oil and sea salt	6
APPLEWOOD SMOKED BACON (3 slices), GRILLED PORK BANGERS (3 pieces)	12
COLD SMOKED BC SALMON (3 slices) <small>S</small>	15
GRILLED TOMATO sliced beefsteak tomato, drizzled with olive oil, sea salt	6
1 EGG cooked any style <small>E</small>	5

# beverages

FRUIT JUICE orange, apple, pineapple, cranberry, or grapefruit	6
ESPRESSO	5
AMERICANO	5
CAPPUCCINO	6
LATTE	6
DRIP COFFEE	5

G contains gluten | D contains dairy | E contains eggs | N contains nuts | S contains seafood

Please inform our team member of any dietary restrictions. Deep-fried items contain traces of gluten, seafood, egg, and other allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu is subject to change based on availability of ingredients.

A 20% gratuity will be automatically charged on tables of 6 guests or more. We are happy to offer split plating for an additional \$6