

**Long Weekend Brunch Menu**

Pastries Freshly Baked - Assorted varieties and prices (GF available)

Tropical Yogurt Fruit Bowl 9 (GF V Option*)*

Creamy coconut Greek yogurt, fresh pineapple, banana, macadamia nuts & toasted coconut ribbons

Chocolate Peanut Butter Granola 6 (V GF)

Home-made with Dutch cocoa, peanut butter, crunchy salted peanuts. A bowl with a side of milk. Substitute milk for Greek yogurt for 1.50

Tom’s French Toast 10.95

Thick cut orange scented challa bread, served with berry sauce and vanilla bean whipped cream

Smoked Salmon Bagel 10 (GF bagel available)

An everything bagel, cold smoked wild salmon, cream cheese, dill, capers, onions

Add a soft poached egg 1.75

Soup 6.50

Cream of wild mushroom soup, Shitake, cremini, oyster. Served with a piece of local sourdough bread

Flatbreads

Apple, smoked bacon, extra old aged cheddar and arugula 12

Pesto, cherry tomatoe and bocconcini 11

Patio Burger 10

Sweet mesquite barbecue sauce on a « Beyond Meat » patty, lettuce, tomatoe, crispy onion strings and our patio secret sauce. Served with rippled potatoe chips

**DESSERT**

Apple Tart 8

Local apples on a savory crust served with vanilla bean whipped cream

**SIDES**

Local Bacon 2.25

Apple Maple Breakfast Sausages *(V) 2.50*

Oven Roasted Potatoes 3

Toast - Local Sourdough 1

Egg 1.75 each, 2 for 3

Salad with honey orange Dijon dressing 3

**BEVERAGES**

Orange Juice 2.50

Sparkling Hibiscus 3.25

Brewed Coffee 3

Hot Chocolate 3.5

Americano 3.25

Cappuccino 4.25

Latte 4.25

Tea 2.95