

~ BEVERAGES ~

House-made bloody mary	10
Hibiscus-orange champagne cocktail	12
Fresh squeezed orange or grapefruit juice	4
Cranberry, pineapple, apple or tomato juice	3
Drip Coffee, regular or decaf	3
Pot of Tea, house selection	6

Croissant, butter & marmalade	4
-------------------------------	---

~ STAPLES ~

served with maple syrup and butter

Buttermilk pancake	3/each
With blueberries	4/each
With chocolate	4/each
Belgian Waffle	

~ STARTERS ~

“Bacon & Eggs” cracklin’ and pickled	5
Granola & yogurt parfait	8
Frisée salad, lardon, poached egg, crouton	11
Smoked potato & leek soup	8
Iceberg salad, blue cheese *	11

  **Michel Blanchet Smoked Fish Plate**  

Salmon, trout, coho salmon, scallops, mussels, tuna, brioche toast

21

~ MAIN COURSE ~

Bacon & onion flammekueche, sunny side up egg	12
Smoked salmon flammekueche	17
Bacon cheese burger, French fries or salad	16
Grilled cheese “Cuban style”, French fries or salad	14
Wood-fired heritage ham, asparagus, poached egg, hollandaise	16
Pork & beans, sunny side up egg	14
Eggs benedict	14
Breakfast succotash	12
With salmon	17
“Hangover Special”	13

~ SIDES ~

Bacon	4
Chicken Sausage	
4 browns	Hash
French Fries	3
Roasted Potatoes	7
One egg any style	5
Brioche toast	2
White or wheat toast	3
Asparagus	2
Blueberries	8
Mango	6
	4

~ SWEETS ~

Apple pie	10
Key lime pie *	9
Vanilla crème brûlée	8
Brownie sundae *	9
Selection of seasonal sorbet	7
Rhubarb & strawberry crumble à la mode *	10