

Weekend Brunch

All of our Brunch items include your choice of beverage -
A Bloody Mary, Caesar or Sparkling Wine and OJ

Portobello & Chèvre Frittata \$13.95

Sliced and grilled Portobello mushroom, julienne vegetables and scallions, cooked with fresh eggs and finished with goat cheese, served with fresh fruit, berries or home fries

Breakfast Panini \$14.95

Black Forest Ham & scrambled eggs, sliced halloumi cheese, crusty ciabatta bread served with an organic green salad with fresh berries and toasted almonds

Three Egg Omelette \$13.95

With your choice of any three fillings - cheese, ham, bacon, onion, peppers, mushrooms - served with home fries and toast

Egg White Omelette \$14.95

Four egg whites with choice of three fillings, traditional, or fresh herbs & chopped scallions, diced tomatoes, forest mushrooms, halloumi or gruyère cheese

Home-style Pancakes \$13.95

Buttermilk pancakes covered with choice of banana or berries and served with Nova Scotia maple syrup

Fish Cakes \$13.95

Housemade haddock fish cakes with chipotle hollandaise sauce served with organic greens & berries and toasted almonds

Traditional Eggs Benedict \$13.95

Two medallions of toasted English muffins with sliced Canadian bacon topped with soft poached eggs and covered with hollandaise, served with home fries or tossed salad

Atlantic Lobster Eggs Benedict \$15.95

Lightly toasted English muffins covered with delicate Atlantic lobster meat, poached eggs and finished with hollandaise sauce and Spanish paprika, served with home fries or tossed salad

Eggs Benedict with Smoked Salmon \$14.95

Toasted English muffin nestled with smoked salmon, two soft poached eggs, topped with dilled hollandaise sauce and garnished with fresh chives and caper berries, served with home fries or tossed salad

Vegetarian Eggs Benedict \$13.95

Toasted English muffin with sautéed Portobello mushroom, sliced tomatoes and spinach, topped with eggs and drizzled with hollandaise, served with home fries or tossed salad