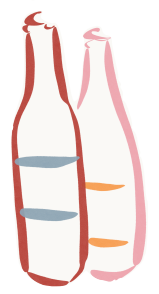




BRUNCH

Quiche Butter pastry, custard, cheese, seasonal ingredients, served with organic greens	\$20
Croque Monsieur Toasted ham, gruyere, béchamel sandwich served with organic greens	\$26
Smoked Salmon Plate Montreal bagel, cold smoked salmon, cream cheese, capers, pickled onion, sprouts, lemon	\$24
Smoothie Bowl Pureed blueberry, banana and mango topped with: granola, pollen, chia, almond butter, fresh fruit	\$18
Seasonal Tartine Sourdough, fresh mozzarella, heirloom tomato, olive oil, basil	\$18
French Toast Brioche, seasonal fruit, maple syrup, whipped cream	\$24
Eggs Florentine English muffin, sautéed spinach, poached eggs, hollandaise served with roasted side potatoes	\$25

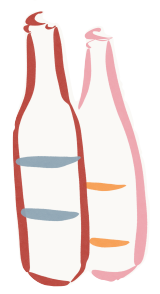


Sides:
Croissant \$5.25 | Scone \$5 | Toast \$4 | Potatoes \$6
Add Egg \$3 | Smoked Salmon \$7 | Bacon \$6
Jam or Almond Butter \$2
See our pastry counter for further additions



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DRINK

Brewed Coffee	\$3.75
Cappuccino	\$4.5
Latte	\$6.5
Chai Latte	\$6.5
Matcha Latte	\$6.5
Loose Leaf Tea	\$3.5
Sparkling Water 375ml 670ml	\$3.25 \$7
Barbet 355ml	\$5
Fresh OJ	\$6
Cold-Pressed Juice	\$8
Smoothie	\$12
Mimosa	\$13
Aperol Spritz	\$14
Burdock Beer	\$7.5
Wines by the Glass Bottle	\$MP

*All of our food reflects place and season.
We use organic produce, McIntosh Farms meat and eggs, small
batch butter and local quality ingredients.*



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