

Bennies

Topped with Hollandaise and served with Breakfast Potatoes

Northern Lights \$16

Applewood Smoked Bacon, Avocado, Roasted Tomato, Paprika

Cordon Bleu \$17

Black Forest Ham, Smoked Cheddar, Herb Breadcrumbs

Neptune \$18

Crab, Roasted Asparagus, Scallions

Bowls (GF)

Roasted Potatoes, Sautéed Peppers and Onions with...

Farmer \$17

Ham, Chorizo, Bacon, Smoked Cheddar, Scallions, Hollandaise, and Two Eggs Any Style

Forager \$17

Wild Mushrooms, Tuscan Kale, Mozzarella, Scallions, Smoked Cheddar, and Two Eggs Any Style

Pacific \$16

Smoked Salmon, Capers, Red Onion, and Goat Cheese.

Add Two Eggs \$5

Crepes \$14

Your choice of

Ham and Cheese with Hollandaise

Strawberries and Whipped Cream

Peach and Pecan French Toast \$16

Thick Toast Soaked in Spiced Egg and Cream Mixture, then fried to perfection. Topped with Peaches and Pecans.

Accompaniments

Avocado \$4

Side of Fresh Fruit \$4

Single Egg \$3

Toast \$3

Bacon \$4

Ham \$4

Breakfast Potatoes \$4

Soups & Salads

soups served with house-baked crostinis

Roasted Red Pepper and Tomato \$9 (VG)

Spicy Seafood Chowder \$9

Daily Soup \$9

Please ask your server for today's house-made creation.

Caesar Salad \$10 | \$14(V)

Romaine, Croutons, Parmesan, and House-Made Black-Garlic dressing.

Add Chicken \$5.5 | \$8.5 or Prawns 4 for \$8 | 6 for \$10

Watermelon Cucumber Salad \$16(V | GF)

With snap peas, feta, pistachio topped with black-garlic vinaigrette.

Add prosciutto \$4

Boards

Seasonal Fruit and Vegetable Plate \$12 | \$15

Fresh Fruit and Vegetables served with Spiced Pecans, Smoked Cheddar and House-Made Dip.

Fruit only add \$3 (V, GF)

Charcuterie \$26 | \$43

Dried Cherry Whiskey Chorizo Sausage, Wild Boar Salami, Prosciutto, Calabrese, Featured Local Salumi, Roasted Pecans, Smoked Cheddar, Assorted Olives, Pickled Vegetables, Crostinis and Condiments.

Cheese \$24 | \$41

Applewood smoked cheddar, Okanagan chevre, St. Benedictin bleu, Plein Lune Brie, Irish Porter Cheddar, dried fruit, bread and Artisan Crackers.

Mixed \$25 | \$42

Irish Porter Cheddar, Plein Lune Brie, Applewood Smoked Cheddar, Dried Cherry Whiskey Chorizo and feature local salumi. Served with crostinis and house-made pickled vegetables.

groups of 10 or more are subject to a 18% Service Charge

GF – Gluten Free, V – Vegetarian, VG – Vegan