

Entrées

Liege Waffles with powdered sugar, seasonal fruit topping or chocolate. \$11 / Single Waffle. \$6

Ham & Gruyere Croque Madam* on buttered country white with fried eggs, potato hash. \$10

Tarte Flambée of Parma ham, arugula, shirred eggs, rosemary bechemel & cheese over a thin, crispy crust. \$12

Classic Steak & Eggs* with horseradish cream and Bruges frites. \$15

Eggs Benedict* with seasonal fruit.

- with Parma rosemary ham & chive hollandaise. \$10
- with smoked salmon & tomato dill hollandaise. \$14

Omelette of the Day, seasonal fruit. \$9

Vegetable Frittata of the Day, seasonal fruit. \$9

Pumpkin Spice Bread with pecan whipped cream cheese, seasonal fruit. \$10 / Single Slice. \$6

Slow Braised Chicken* in a zesty tomato sauce, over white cheddar & chive polenta, sunnyside up eggs \$12

Corned Beef Hash with sunnyside up eggs, emmental cheese & whole grain mustard aioli. \$13

Brunch Burger* with bacon, arugula, fried egg & green peppercorn tomato jam, served with potato hash. \$12

Spinach Salad with fresh strawberries & pears, dried cranberries, candied walnuts & multigrain crostini. Creamy chevre walnut dressing. \$10

- with grilled chicken or portabella. \$12
- with pan seared salmon. \$15

Crab Beignets with charred tomato remoulade. \$10

Grilled Cheese with fire roasted tomatoes, on multigrain bread. \$8 / With Bacon. \$9

Macaroni & Cheese with a spicy blend of cheddars. \$8.50

PEI Mussels (when available) in a choice of sauce. \$12

- Classic in white wine, shallots, herbed beurre blanc
- Spicy creole with andouille sausage, peppers, onions, celery & crumbled Maytag Bleu
- Lobster-pernod, fresh tarragon & basil

Prix Fixe Brunch

Choice of Entrée, Side Dish
and Brunch Beverage

Entrée

Eggs Benedict with Smoked Salmon,
Steak & Eggs, Tarte Flambée, Corned Beef Hash,
Slow Braised Chicken **or** Brunch Special
\$23

Liege Waffles, Pumpkin Spice Bread,
Croque Madam, Frittata, Omelette **or**
Eggs Benedict with Ham
\$20

Side Dish

Potato Gratin, Sausage,
Bacon, **or** Hot Bulgar Wheat Cereal

Beverage

House Mimosa, House Bloody Mary,
glass of Prosecco **or** Beer Cocktail

Poutine

The official street food of Montreal – our Bruges Frites poutine style with your choice of topping.

- Classic Montreal - Cannonball Curds from Arsenal Cheese, stock gravy. \$8
- Brunch Style* - Fried egg, breakfast sausage, Cannonball Curds from Arsenal Cheese, stock gravy. \$12

Sides

Hot Bulgar Wheat Cereal with cherries & walnuts
Cup \$3.50 Bowl \$5

Seasonal Fruit Bowl. \$4

Nueske's Applewood Smoked Bacon. \$5
Award winning bacon from Wisconsin

Housemade Maple-Apple Sausage. \$5

Bruges Frites with roasted garlic mayonnaise. \$5

Herbed Potato Gratin. \$5

Mixed Greens Salad with champagne vinaigrette. \$7

EXECUTIVE CHEF
Kevin Hunninen

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.