

Entrées

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

Buttermilk Fried Chicken & Waffles* cheddar scallion waffle, sunnyside up eggs, cayenne honey. \$14

Tarte Flambée* creamed spinach, bacon, gouda, roasted tomatoes, sunnyside up eggs. \$14

Country Fried Steak & Eggs* sunnyside up eggs, cheddar grits, onion gravy. \$15

Eggs Benedict* seasonal fruit.

- Parma rosemary ham, chive hollandaise. \$12
- Southern style crabcakes, creole hollandaise. \$16

Omelette of the Day seasonal fruit. \$12

Vegetable Frittata of the Day seasonal fruit. \$11

Carnitas Potato Hash* sunnyside up eggs, roasted poblano, cheddar, pico de gallo, chipotle crema. \$14

Breakfast Sandwich smoked salmon, scrambled eggs, caper chive cream cheese, arugula, tomato, onion, dill sour cream, rustic roll, seasonal fruit. \$14

Honeycrisp Apple & Bleu Cheese Salad mixed greens, red onion, dried cranberries, walnuts, pomegranate vinaigrette. \$10

- with grilled chicken or portabella. \$13
- with pan seared salmon. \$15

Southern Style Crabcakes braised kale & bacon, smoked tomato remoulade. \$13

Grilled Cheese fire roasted tomatoes, multigrain bread. \$9 / With Bacon. \$10

Macaroni & Cheese spicy blend of three cheddars. \$10

PEI Mussels choice of sauce. \$14 / Larger size with Bruges frites. \$20

- **Classic White Wine** shallots, herbed beurre blanc
- **Spicy Creole** andouille sausage, peppers, onions, celery, bleu cheese
- **Green Curry** fresh cilantro & basil
- **Dijon Cream** white wine, rosemary ham, mirepoix, herb butter

Prix Fixe Brunch

Choice of Entrée, Side Dish
and Brunch Beverage

Entrée

Eggs Benedict with Crabcakes,
Country Fried Steak & Eggs, Chicken & Waffles, Tarte
Flambée, Carnitas Potato Hash, Breakfast Sandwich
or Brunch Special
\$25

Liege Waffles, Frittata,
Omelette, **or** Eggs Benedict with Ham
\$21

Side Dish

Potato Gratin, Sausage,
Bacon **or** Cup of Cheddar Grits

Beverage

House Mimosa, Bellini,
Bloody Mary **or** Beer Cocktail

Poutine

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

- Classic Montreal - white cheddar cheese curds, stock gravy. \$9
- Brunch Style* - brisket gravy, white cheddar cheese curds, sunnyside up eggs. \$12

Sides

Cheddar Grits Cup \$3.50 Bowl \$5

Seasonal Fruit Bowl. \$4

Thick Sliced Bacon. \$6

Breakfast Sausage. \$5

Bruges Frites roasted garlic Dijon mayonnaise. \$6

Herbed Potato Gratin. \$5

Mixed Greens Salad champagne vinaigrette. \$7

Zeppole Ricotta Donuts seasonal jam, chocolate sauce, powdered sugar. \$7

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