

## 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

**Steak Milanese\*** sunnyside up eggs, arugula, tomato, red onion, artichoke, parmesan, lemon herb vinaigrette. \$16

**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, cream, herb butter
- **Spicy Creole** andouille sausage, peppers, onions, celery, bleu cheese
- **Green Curry** fresh cilantro & basil

## Prix Fixe Brunch

Choice of Entrée, Side Dish  
and Brunch Beverage

### Entrée

Eggs Benedict with Crabcakes, Steak Milanese, 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 Granola & Yogurt

### 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

**Housemade Granola & Yogurt** 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.