

# FAMILY STYLE BRUNCH

---

**26 PP**

---

## TO START

**COFFEE OR TEA**

**BAKED GOODS PLATTER**  
fresh fruit, sweet cream

## MAINS

**CAST IRON BAKED HOMESTEAD EGGS**  
tomato, onion, roasted bell peppers, cheddar, basil

**FRESH GREENS**  
house vinaigrette

**POTATO HASH**

**TOASTED RYE**  
P.E.C. maple syrup butter

---

**32 PP**

---

## TO START

**COFFEE OR TEA**

**BAKED GOODS PLATTER**  
fresh fruit, sweet cream

## MAINS

**FRIED CHICKEN**  
coconut oil

**SAVOURY WAFFLES**  
preserved strawberries, P.E.C. maple

**FRESH GREENS**  
house vinaigrette

**SCRAMBLED EGGS**  
chives

**TOASTED RYE**  
P.E.C. maple syrup butter

*Corporate Executive Chef: Ted Corrado*

*Chef de Cuisine: Zachary Albertsen*

Our kitchen contains wheat, egg, dairy, soy, nuts and fish allergens.  
Before ordering, please inform us of any food allergies.

---

**38 PP**

---

## TO START

**COFFEE OR TEA**

**BAKED GOODS PLATTER**  
fresh fruit, sweet cream

## MAINS

**CAST IRON BAKED HOMESTEAD EGGS**  
tomato, onion, roasted bell peppers, cheddar, basil

**FRENCH TOAST**  
nutella, brûléed bananas, candied hazelnuts, maple

**POTATO HASH**

**FRESH GREENS**  
house vinaigrette

**TOASTED RYE**  
P.E.C. maple syrup butter