

**M o t h e r ' s D a y B r u n c h**  
*m a y w e s u g g e s t*

A Bloody Caesar (\$11.06) Bloody Mary (\$11.30)

Mimosa - Sparkling Wine and Orange Juice (\$8.85)

Cranberry, Apple, Orange, Grapefruit, Pineapple, or Tomato Juice (\$3.50)

**T o S t a r t**  
*P o u r c o m m e n c e r*

**Courtyard Banana & Walnut Bread, Vegan Rhubarb Muffins, with  
Mixed Berry Jam and Bottomless Coffee or Tea**



# M a i n C o u r s e S e l e c t i o n s

## **Scramble**

Mascarpone & Chives Scrambled Eggs, Venison & Pork Sausage Patty, Chipotle Cranberry Sauce, Bacon & Molasses Baked Beans, Home Fries, Mixed Greens Salad

## **Benedict**

House Bacon, Soft Poached Eggs, Buttermilk & Cheddar Biscuit, Champagne Hollandaise, Home Fries, Mixed Greens Salad

## **Duck Benedict**

Duck Pancetta, Soft Poached Eggs, Red Onion Compote, Buttermilk & Cheddar Biscuit, Champagne Hollandaise, Home Fries, Mixed Greens Salad

## **Wild Rice Porridge (Vegan)**

Wild Rice cooked in Oat Milk, Maple Syrup, Maple Candied Hemp Seed, Vietnamese Cinnamon, Toasted Almonds, Dried Cranberries Blueberries

## Trout Mousseline

Hot Smoked Trout, Mascarpone & Horseradish Mousee, Toasted Sourdough, Pickled Red Onion, Poached Eggs, Caper Dust, Home Fries and Mixed Greens Salad

## **Tofu vegan**

Balsamic Tofu Scramble, Bell Pepper & Tomato Ratatouille, Red Onion Compote, Sourdough Toast, Home Fries, Green Salad

## **Seafood Roll**

Gaspesie Shimp, Steamed Razor Clams, Old Bay Mayo, Compressed Celery, Brioche Roll, French Fries, Green Salad

## **Breakfast Sandwich**

Spring Lamb & Foie Gras Patty, English Muffin, Fried Egg, Smoked Cheddar, Rosemary & Red Wine Jus, Home Fries, Mixed Greens Salad

## **Burger**

House Ground Chuck, Thick-cut Bacon, Appenzeller Cheese, Dill Pickle, Smoked Tomato Ketchup, Brioche Bun, French Fries, House Salad



## **D e s s e r t**

### **Classic Tiramaisu**

Espresso-Soaked Cookies, Marsala Infused Mascarpone Cream, Cocoa Powder

### **Banana Foster Pancakes**

Buttermilk Pancakes, Bruléed Banana, Maple Candied Pecans, Brown Sugar & Rhum Sauce, Vanilla Ice Cream

### **Panna Cotta *vegan***

Bourbon & Birch Syrup "Panna Cotta", Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

### **S'mores Creme Brulee**

Burnt Marshmallow Custard, Chocolate Chips, Graham Cookie Crumbs

\$43

\* Plus taxes & gratiuity

