

# Season 20 Brunch Served every Saturday 8:30am - 3pm

## eat.

### **Strawberry Lemon Crepes/ 16**

Four crêpes filled with strawberry limoncello custard, fresh strawberries and a side of whipped cream and real maple syrup.

### **Limoncello French Toast/ 16**

3 pieces of Italian lemon bread topped with lemon curd, fresh berries & whipped cream. Served with real maple syrup

### **Breakfast Poutine/**

#### **Italian Sausage/ 19**

#### **Confit Duck (with cranberry preserves)/ 21**

#### **Smoked Salmon/ 21**

#### **Mexican (avocado, pico de gallo & chorizo)/ 21**

Farmers potatoes with sweet bell peppers and onions, cheese curds & a poached egg, topped with hollandaise & fresh parsley.

(For a lighter dish try it with half arugula & kale)

Add shrimp/ 6

Add confit duck/ 6

Add an extra egg/ 2

Make it half & half greens & potatoes/ no charge

### **Breakfast Quesadilla/ 19**

Two scrambled eggs, farmer's sausage, smoked gouda, mozzarella, onion, peppers and a side of salsa.

Italian turkey sausage available upon request.

Served with your choice of farmer potatoes or a fresh fruit bowl.

### **Eggs Benedict**

Two English muffins topped with one of the choices below and topped with hollandaise. Served with your choice of farmer potatoes or a fresh fruit bowl.

Make it gluten free \$1

#### **Shrimp/ 18**

#### **Prosciutto & Parmesan/ 17**

#### **Bacon/ 15**

#### **Mexican (avocado, pico de gallo & chorizo)/ 21**

### **Avocado Smash Benedict/ 18**

Two English muffins topped with smashed avocado, feta, tomato, two poached eggs and hollandaise.

Served with your choice of farmer potatoes or a fresh fruit bowl.

## drink.

### **Mimosa (4oz) 9.5**

Organic Rose Prosecco + orange

### **Strawberry Guava Mimosa (4oz) 10.5**

Organic Rose Prosecco + strawberry guava puree

### **Fireweed Caesar (1oz) 10**

Vodka, clamato juice and our signature spice blend, pickled jalapeño

### **Season 20 (1oz Gin, 3 oz Prosecco) 12**

Local gin, organic rose Prosecco, local haskap & rhubarb

### **Tropical Sangria (4oz) 11 (16oz) 37 pitcher**

available red, rose or white

strawberry, peach, apple + guava

### **Birthday Cake Latte 16oz/ 5.95**

House made birthday cake syrup, espresso, steamed milk, whipped cream & sprinkles

### **Raspberry White Mocha 16oz/ 5.95**

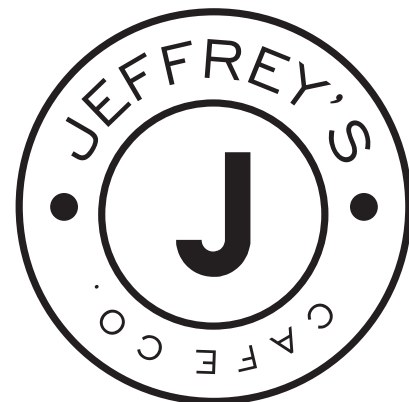
white chocolate, Fratello espresso & house made raspberry syrup, topped with a hand crafted raspberry marshmallow

## Saturday only specials

### 9am-10pm

### **\$6 Mimosas & Caesars**

### **Happy Hour starts at 3-close**



## eat.

### **Breakfast Poutine/ Italian Sausage/ 19**

#### **Mexican (avocado, pico de gallo & chorizo)/ 21**

Farmers potatoes with sweet bell peppers and onions, cheese curds & a poached egg, topped with hollandaise & fresh parsley. Add an extra egg/ 2  
Add Shrimp/ 6

Make it half & half greens & potatoes/ no charge

### **Bacon Eggs Benedict/ 15**

An English muffin topped with bacon, two poached eggs and hollandaise. Served with a choice of farmer potatoes or fresh fruit bowl.

Make it gluten free \$1

### **Peace Country Harvest Breakfast / 15**

2 eggs cooked any style, your choice of farmer sausage, bacon or Italian turkey sausage. Served with your choice of toast & farmer potatoes.

### **The Great Northern Omelette / 17**

A three egg omelette, loaded with bacon, fire roasted red peppers, onion, mushrooms and smoked cheddar. Served with your choice of toast and a side of farmer potatoes or fresh fruit bowl.

### **Vanilla Custard Crêpes / 14.75**

Four crêpes filled with vanilla custard and topped with fresh berries and whipped cream. Served with a side of Canadian maple syrup.

### **Quiche & Fresh Fruit/ 16.5**

Your choice of our fresh made quiche selections topped with hollandaise. Served with a fresh fruit bowl & a cheddar biscuit.

### **Avocado Toast/ 17.5**

Toasted sourdough smothered with fresh avocado, topped with two poached egg, radishes, cherry tomatoes, sriracha, arugula and sesame oil. Served with a fresh fruit bowl.

### **Breakfast Wrap/ 10**

Warm tortilla shell filled with two scrambled eggs, bell peppers, onions, tomatoes, cheddar cheese, bacon & spinach. Served with a side of salsa. Add sour cream / 1

### **Eggs Benedict Sandwich/ 10**

Poached egg on toasted focaccia, grilled ham, fresh spinach & tomato topped with warm hollandaise.

### **Bacon, Lettuce & Tomato Bagel/ 9**

Crisp bacon, lettuce & fresh tomato on a toasted multi-grain bagel with basil mayo. Add a fried egg / 2

### **Bacon, Tomato & Avocado Sandwich/ 13**

Grilled multi-grain bread topped with fresh basil & roasted garlic aioli, crisp bacon strips, roma tomato, creamy avocado, kale & arugula. Add a fried egg/ 2

### **Breakfast Sandwich/ 5**

Your choice of a croissant +\$1, English muffin or cheddar biscuit, filled with ham, Swiss & egg or bacon, cheddar & egg.

## drink.

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Organic Rose Prosecco + orange

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Vodka, clamato juice and our signature spice blend, pickled jalapeño

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Local gin, organic rose Prosecco, local haskap & rhubarb

### **Tropical Sangria (4oz) 11 (16oz) 37 pitcher**

available red, rose or white

tropical blend of strawberry, peach, apple + guava

# good morning. drink.

### **Birthday Cake Latte 16oz/ 5.95**

House made birthday cake syrup, espresso, steamed milk, whipped cream & sprinkles.

### **Snickerdoodle Latte 16oz/ 5.75**

Fratello espresso paired with our cinnamon snickerdoodle syrup, steamed milk and snickerdoodle crunch topping.

### **Ashram Tea Latte 16oz/ 5.50**

pomander orange spice syrup, Bellocq Ashram Afternoon tea with steamed milk.

## eat.

### **Greek Yogurt Parfait/ 5**

Plain Greek yogurt, maple syrup, house-made granola & fresh berries (plant based yogurt/ 1.5)

### **Baked Apple Oatmeal & Spiced Pecans/ 9.5 GF**

plant based

Delicious old fashioned oats topped with an apple compote, spiced pecans & maple syrup. Served with warm milk.

### **Blueberry Mango Acai Smoothie Bowl/ 16 GF plant based**

An acai bowl topped with chia seeds, fresh blueberries, banana, and our housemade vegan granola. Made with almond milk & agave syrup. Make it Half Healthy with White Chocolate Cereal Granola/ 1.5

### **Fresh Fruit Bowl/ 5 plant based**

### **Assorted Fresh Muffins & Loaves/ from 2.75+**

New varieties everyday. Baked with real fruit & whole grains. Freshly baked gluten-free options are available

### **Toast/ GF English muffin/ Bagels/ Croissant/ 3 each**

Extra Eggs/ 2 each

Extra Meat/ 3

