

# BRUNCH

Sunday Only 11 - 2 pm

## PLATES

### French Toast Waffles (V.)

Waffles | Fresh Fruit | Banana | Whipped Cinnamon Honey Butter | Fruit Coulis | Dark Chocolate | Maple Syrup | \$19

### Loaded Fry Up

Bacon | Two Fried Eggs | Garlic Sausage Patties | Fried Mushrooms | Potatoes | Fried Tomatoes | Baked Beans | Two Slices of Toast | \$21

### Poached Egg Potato Bowl (V, GF)

Two Poached Eggs | Pan Fried Potatoes | Fresh Local Arugula | Lime Paprika Aioli | Sriracha Drizzle | \$16

\*Add charred meat bits for \$3.25\*

### Vegan Tofu Bowl (VG, GF)

Silverking Scrambled Tofu | Pan Fried Potato | Pickled Red Onions | Cherry Tomatoes | Pumpkin Seeds | Pine Nuts | \$18

## SANDWICHES

### Big Breakfast Sandwich

Two Fried Eggs | Tomato | Brie | Local Arugula | Lime Paprika Aioli | Onion & Thyme Ja(mV) | Multigrain Bread | \$17

\*Add bacon to elevate it \$2.50\*

### Brie & Apple Baguette

Triple Cream Brie | Apple | Canadian Maple Mustard | Baguette | \$15

### Coppa & Provolone Baguette

Coppa | Provolone | Arugula | Crispy Pickled Red Onion | Spicy Tomato Chutney | Baguette | \$18

### Fish Finger Sandwich

House made Fish fingers | House made Tartar Sauce | Spinach | Sourdough Bread | \$17

### Falafel Wrap

House made Falafels | Hummus | cucumber | Pickled Red Onion | Cherry tomatoes | Spinach | \$16

Add Soup or Salad To Your Sandwich

## OTHER

### House Made Chips & Dip (VG)

Paprika & Garlic Corn Tortilla Chips | Vegan Cashew, Lime & Cilantro Dip \$12.5

### Deep Fried Halloumi

Served with a Jalapeño, Garlic & Sundried Tomato Honey \$15

### Roasted Red Pepper Soup

Red Peppers | Tomatoes | Carrots | Coconut Milk | Paprika | Turmeric | Garlic | Big Bowl \$12 | Small \$6.50

### Seasonal Hummus

Roasted Beets | Turmeric | Garlic | Baguette | Topped With Fried Capers | \$15  
Add on: Goat Cheese for \$3.5

## Baroness of the Bayou

Vegetarian & GF options available. No vegan option.

Creole style chicken and shrimp patty, sundried tomato pesto, spinach, fresh tomato, goat cheese, crispy deep fried jalapeños, topped with spiralized beets. Drizzled in a beetroot honey aioli. Served on a Kootenay Bakery potato bun \$17

Add a side soup or salad for \$6

## DESSERTS

### Chocolate Ganache Cake ((GF)

Buttercream Ganache | \$16

### Vegan Carrot Cake

\$15

### Classic Dessert Board

Plant Based Dessert | Brownie | Fresh Fruit | Mango Coulis | \$29

### Rotating Brownie

Ask your server | \$14

### Clos du Soleil - Saturn 2018

Whispered Secret Vineyard, Keremeos, BC  
Sweet Dessert Wine | 100% Sauvignon Blanc  
1 oz \$4 | 2 oz \$7.5 | 3 oz \$10

### Deluxe Dessert Board

Try all desserts | \$45



Gluten Free (GF) Vegetarian (V) Vegan (VG)

Head Chef Courtney Craig