

B R U N C H

Sunday Only 11 - 2 pm

P L A T E S

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 | \$17.5

S A N D W I C H E S

Big Breakfast Sandwich

Two Fried Eggs | Tomato | Brie | Local Arugula
| Lime Paprika Aioli | Onion & Thyme Jam |
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 Salad or Salad To Your
Sandwich

D E S S E R T S

Chocolate Ganache Cake ^(GF)

Buttercream Ganache | \$16

Vegan Carrot Cake

\$15

Rotating Brownie

Ask your server | \$14

Classic Dessert Board

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

Deluxe Dessert Board

Try all desserts | \$45

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

O T H E R

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

New Item

Gluten Free (GF)

Vegetarian (V)

Vegan (VG)

Head Chef Courtney Craig