
ENTRÉES

Liege Waffles

- Single / Double with choice of maple syrup, powdered sugar, Belgian chocolate sauce, Nutella 9/15
- Lemon blueberry compote, whipped cream 10/16

Eggs Benedict *

- *Rosemary Ham*, challah, hollandaise 17
- *Smoked Salmon*, asparagus, challah, hollandaise 18

Braised Pork Hash *

- Shredded potatoes, peppers, onions, sunnyside up eggs 20
- Vegetarian option without pulled pork 15

Omelette of the Day

Dressed greens 17

Frittata of the Day

Dressed greens 17

Brunch Burger *

Bacon, smoked gouda, caramelized onions, garlic aioli, tomato, fried egg, side of Cajun potatoes 20

Chaud Chevre Salad

Mixed greens, roasted red pepper, roasted asparagus, warm goat cheese, herb vinaigrette 17

Add Chicken/Portabella 8 Salmon/Shrimp 11

Shrimp & Grits

Smoked Gouda & bacon grits, hot honey, sunnyside up egg 19

Moules

PEI mussels with choice of sauce, crusty bread
One Pound 24 / Larger size with Bruges Frites 32

- *Classic White Wine* shallots, cream, herb butter
- *Green Curry* fresh cilantro, basil, coconut milk, crispy shallots
- *Creole Tomato* andouille sausage, bleu cheese crumble

PRIX FIXE BRUNCH

Choice of entrée, side dish and
brunch beverage

Entrée

Shrimp & Grits or Braised Pork Hash
\$32

Eggs Benedicts, Omelette or Frittata
\$29

Side Dish

Cajun Potatoes, Sausage, Bacon, Smoked
Gouda & Bacon Grits

Beverage

House Mimosa, House Bloody Mary,
glass of sparkling wine

Poutine *

Bruges Frites, braised pork, mushroom gravy,
cheese curds, sunnyside up egg 18

Bruges Frites

Twice cooked, roasted garlic aioli 9

Macaroni & Cheese

Cavatappi, creamy parmesan sauce, roasted red
peppers, peas, topped with breadcrumbs and fried
prosciutto 15

À LA CARTE

Bacon 7

Breakfast Sausage 6

Smoked Gouda & Bacon Grits 6

Cajun Potatoes 6