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## Eggs and Salmon Benedict

House made Hollandaise, two poached eggs, served atop two toasted English muffins with Whiskey cured Salmon. Side of fresh house salad. \$14

Eggs Benedict Burger

Hand formed to order, AAA Alberta Waygu patty. Sea Salt whipped butter brushed. Fried egg and Hollandaise. \$16

Chefs Omelette

3 egg Omelette, served with arugula, tomato, chives, fresh baby dill and melted gruyere. Side fresh arugula and spinach salad \$12

**Sweet Potato Bites** 

Oven Baked sweet potato bites, tossed in garlic oil and served with a brown butter and sage aioli. \$10

Pancake Stack

Delicious homemade pancakes, stacked with lemon caramel drizzle and fresh whipped cream. \$12

Mortadella Grilled Cheese

Italian Mortadella, melted mozzarella, spicy Cholulo sauce. Toasted and served with a side house salad. \$12

Mississippi Mac and Cheese

Chunks of house smoked pork rib meat, tossed with a cheesy mac and cheese and served with a drizzle of rich BBQ sauce. \$13

Breakfast Mac and Cheese

Cheesy Macaroni with Bacon Jam and spinach. Topped with a fried egg and fresh hollandaise. \$13

Dessert \$5 per serving

Strawberry Balsamic marinated berry trio, atop Pavlova, with whipped cream

Candied Pecan Pie, with cinnamon whipped cream.

## Beverages

Coffee *+ 1 refill	\$3.50
Coffee Refill	\$1.00
Tea (Red Rose)	\$4.50
Earl Grey	\$4.50
English Breakfast	\$4.50
Wild Encounter	\$4.50
Hot Chocolate	\$3.00
Mimosa	\$6.00
Hand Squeezed Orange Juice	\$4.00