

REDEMPTION BRUNCH

TRADITIONAL

EGGS BENEDICT 14.95

Soft poached eggs on house made cheddar chive buttermilk biscuits, Canadian back bacon, topped with brown butter hollandaise served with home fries
Add Smoked Salmon /2

FARMER'S BREAKFAST 13.95

2 eggs any style, farmer's sausage, side bacon, home fries and toast with house jam

FORAGER'S OMELETTE 13.95

Field and forest mushrooms, double cream brie, spring onion with truffle hollandaise, fennel, arugula and enoki salad, homefries and sliced tomato

SOUTHWEST STEAK & EGGS 27.95

Spice rubbed 7 oz flat iron steak with 2 eggs, pico de gallo, demi glace with home fries and grilled buttered bread, crispy onion straws

BREAKFAST SKILLET 13.95

Caramelized onions and peppers, chorizo, poached eggs topped with brown butter hollandaise sauce and home fries

BREAKFAST BURGER 18.95

Canadian back bacon, cheddar, avocado, fried egg, with crispy onion straws and homefries

LIGHTER FARE

HARVEST BEET SALAD 11.95

Roasted beets, orange segments, spicy pecans, feta cheese, mixed greens with maple shallot vinaigrette

CAESAR 10.95

Romaine, garlic crouton, pancetta, grana padano, house dressing

ADD ONS

Flat Iron Steak 10 | Grilled Marinated Chicken 8
Grilled Salmon Fillet 11 | Grilled Shrimp 7 |
Vegan Plant Based Chick'n 5

KETO BOWL 16.95

Marinated chicken, avocado, blackened peppers, red onions, Mountainoak smoked jalapeno gouda, shaved cabbage with mango pico de gallo and sour cream

SPECIALTIES

HUEVOS RANCHEROS 15.95

Crisp tortillas, black beans, pico de gallo, sunnyside up eggs, fresh cilantro, guacamole and drizzled with buttermilk ranch

T&J'S SMOKED SALMON 14.95

cold smoked fillet, dill, cream cheese, red onion, capers, arugula, toasted baguette

MASCARPONE STUFFED FRENCH TOAST 18.95

Whipped orange mascarpone, amaretto & cinnamon dipped thick cut sour dough French toast topped with candied pecans, berry compote and local maple syrup

FRIED CHICKEN BISCUIT 16.95

Buttermilk marinated chicken on a house made biscuit, white gravy, gruyere, house pickles, homefries and root vegetable slaw

EGGS NEPTUNE 19.95

Soft poached eggs on crab cakes topped with brown butter hollandaise, served with home fries

Add Smoked Salmon /2

FRENCH BEEF DIP 20.50

Slow roasted prime rib shaved thin and served on a baguette with melted gruyere, horseradish aioli and onion jus dip

VEGAN VERSION

SAVORY SKILLET 12.95

Roasted sweet potato and cauliflower hash, grilled pineapple, avocado, cashew hollandaise, local sprouts and pico de gallo

V FRENCH TOAST 15.95

Coconut milk and aquafaba dipped sourdough with triple berry compote, candied pecans, aquafaba meringue and local maple syrup

TEMPEH TACOS 16.95

Chili spiced tempeh, refried beans, avocado, pico de gallo, chipotle aioli, on a flour tortilla with root vegetable slaw and homefries