



## MOTHERS DAY BRUNCH

10:30am-3pm

two courses \$30 per person

### MENU

#### Basket of Goodness

fresh-baked breads and pastries with whipped butter and fig jam  
*for the table*



#### Cornmeal Waffles (v)

fresh berries, maple syrup, cinnamon sugar,  
whipped vanilla mascarpone, chocolate pearls

#### Eggs Benedict

two poached eggs, toasted brioche, fresh fruits hash browns, whipped hollandaise  
*choice of:*

classic back bacon, *or*  
smoked salmon ,cream cheese, avocado, *or*  
sautéed mushrooms, mascarpone, basil

#### Big Salad (v)

spring greens, roasted beets, sweet potato, crispy chickpea, candied walnuts, goat cheese  
*add fried chicken +9. or confit duck leg +15.*

#### Fried Eggs Handheld

2 fried eggs, fraser valley ham, smoked gouda, arugula, roasted peppers aioli  
*choice of hash browns or salad.*

#### Chicken and Waffles

boneless chicken drumsticks, wild blueberries compote, fresh fruits  
*choice of bacon caramel or hot honey drizzle*

#### Quiche & Salad (v)

vegetarian quiche, fontina, house salad, pickled beets, caramelized walnuts, balsamic vinaigrette

#### Chicken Vol-au-Vent

braised chicken in creamy mushroom sauce, house made puff pastry  
house salad, balsamic vinaigrette, pickled beets, caramelized walnuts

#### Prime Rib "Hash"

roasted prime rib, two poached eggs, soft hash browns, peppers ,scallions, fresh corn, hollandaise

**Mimosa** 11.  
*cava with orange or mango or red grapefruit juice*

**Flights of Mimosas** 22.  
*orange / mango / grapefruit juice*

**Prosecco** DOC, Benvolio, Friuli, Italy 5oz. 11.

**"Crémant"** Fitzpatrick, Okanagan 5oz. 12.

**Aperol Spritz** 15.  
prosecco, aperol, soda, orange

**White Port & Tonic** 12.  
orange zest and mint

**Lambrusco** 250ml 14.  
Scarpetta "Frico" Emilia-Romagna, Italy

#### KIDS CORNER

(12 and under) \$15

#### Grilled Cheese & Fries

or

#### Fried Chicken & Fries

or

#### Kids Waffle

kid-size waffles and berries ,cinnamon sugar, whipped  
vanilla mascarpone, maple syrup, chocolate pearls