

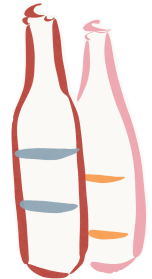


EAT



Savoury Tart Butter pastry, custard, cheese, seasonal ingredients, served with organic greens	\$20
Spanish Omelette Egg, layered potatoes and seasonal veg, served with tomato jam	\$18
Croque Monsieur Toasted ham, gruyere, béchamel sandwich served with organic greens	\$26
Smoked Salmon Plate Montreal bagel, cold smoked salmon, cream cheese, capers, pickled onion, sprouts, lemon	\$22
Smoothie Bowl Pureed frozen fruit, topped with: granola, pollen, chia, banana, almond butter, berries	\$18
Soup Seasonal Flavours served with sourdough toast	\$15
Mushroom Toast Sourdough, chèvre, local organic mixed mushroom	\$22
Salad Lyonnaise Frisée, poached eggs, warm lardon, shallot dressing, Served with sourdough toast	\$24

Sides:
Croissant \$5 | Scone \$5 | Toast \$4 | Add Egg \$3
Smoked Salmon \$7 | Potatoes \$5 | Bacon \$6
Jam or Almond Butter \$2



DRINK



Brewed Coffee	\$3.5
Cappuccino	\$4.5
Latte	\$6
Chai Latte	\$6
Matcha Latte	\$6
Loose Leaf Tea	\$3.5
Hot Chocolate	\$5
Hot Cider	\$5.5
Sparkling Water 375ml 670ml	\$3.25 \$6.25
Barbet 355ml	\$5
Fresh OJ	\$5.5
Cold-Pressed Juice	\$8
Smoothie	\$12
Mimosa	\$13
Aperol Spritz	\$14
Burdock Beer	\$7
Wines by the Glass Bottle	\$MP

All of our food reflects place and season.
We use organic produce, McIntosh Farms meat and eggs, small
batch butter and local quality ingredients.

