

A LA CARTE BRUNCH

CINNAMON- RAISIN FRENCH TOAST.....10⁵⁰

Stuffed with cinnamon cream cheese, topped with banana compote

HARVEST '3' EGG OMELETTE.....10⁵⁰

*Mixed mushrooms, smoked bacon, oven dried tomato
& aged cheddar cheese
Served with hashbrowns & toast*

PRIME RIB HASH....13⁵⁰

*Smoked corn and potatoes topped with two poached eggs
& hollandaise sauce*

HARVEST PAR BREAKFAST....11-

*Two eggs, bacon, ham, or pork-apple sausage
Served with hashbrowns & toast*

TRADITIONAL EGGS BENEDICT.....13-

*English muffin, two poached eggs, hollandaise sauce.
Served with your choice of one of the following:
-Canadian back bacon
-Oven dried tomato and avocado
-Smoked Salmon with herb cream cheese
Served with hash browns*

CARAMELIZED APPLE PORRIDGE....8⁵⁰

Finished with maple syrup

BUTTERMILK PANCAKES.....9⁷⁵

Seasonal fruit compote & pure maple syrup

ALASKAN HALIBUT & CHIPS.....16⁷⁵

Bok Choy & Cabbage Slaw, Lemon-Caper Tartar sauce

MISO MUSHROOM WRAP 🍷

*Warm Mushroom Fritters, Lettuce, Apple, Goat Cheese,
Pumpkin Seed, Sunflower Seeds
Grated Carrot, all tossed with Sweet Chili....12-*

PAD THAI NOODLES....14⁷⁵

*Wok seared Chicken and Baby Shrimp tossed with a Tamarind Chili Glaze,
Rice Noodles, and Toasted Peanuts*

HARVEST BURGERS

*"The Works" on a Sesame Seed Bun, Smoked Onion BBQ Sauce.
Choice of White Cheddar or Danish Blue Cheese
6oz Beef Burger....13
Add 2- for Mixed Mushrooms or Bacon*

B E V E R A G E S

Cappuccino.....	3 ⁵⁰
Espresso	2 ⁷⁵
Latte.....	3 ⁵⁰
Hot Chocolate.....	3 ⁵⁰
Mighty Leaf Organic Tea.....	2 ⁵⁰
French Roasted Coffee	2 ²⁵
Juice.....	2 ⁷⁵