



Café Brunch Menu

Full Breakfast \$15

Two Eggs any style, Choice of Bacon or Sausage, Baked Beans, Fried Toast & Potatoes

A Bird's Nest Scotch Eggs \$14

Moroccan Spiced Lamb, Stone Bridge Farm Eggs, Crispy Yam, The Plot Market Garden Greens with Harissa Dressing & Sunflower Seeds

Sweet Fried Plantains \$15

Braised Pork Belly, Crispy Kale, African Smoked Shrimp & Chili Aioli, Cinnamon & Nutmeg Roasted Cashew Nuts

Croque Madame \$15

Smoked Tempeh, Gruyere Cheese, Sunnyside Egg & The Plot Market Garden Greens with Preserved Young Spruce Tip Vinaigrette or Confit Potatoes in Duck Fat

Island Bowl \$17

House Smoked Wild BC Salmon, Ancient Grains, Foraged Pickled Sea Asparagus, Japanese Knotweed, Radish, Elderflower Vinaigrette & Toasted Hemp Seeds

Hangover Confit Duck Bowl \$17

Sunnyside Eggs, Confit Potatoes, Red Wine Braised Shallots, Roasted Pears, Crumble Blue Cheese & Hangover Toast

Jerk Chicken Bowl \$16

Chayote, Carrots & Beets Slaw Bulgur Wheat, Crispy Exotic Chips, Mango & Habanero Salsa

Hippie Benny \$15

Soft Poached Eggs, Chick Pea Cake, Kale & Wild Mushrooms, Stinging Nettle Hollandaise, Garden Greens with Preserved Young Spruce Tip Vinaigrette

Braised Short Ribs \$18

African Arancini with Bocconcini, Ghanaian Style Spiced Tomato, Braising Greens, Shaved Parmesan

Vegetarian Tagine \$15

Stone Bridge Farm Soft Poached Eggs, Pearl Couscous, North African Root Vegetable & Dried Fruit Stew with Preserved Lemons

Sides

Stone Bridge Farm Egg Any Style with Harissa Aioli \$2.00

Glenwood Sausage with Smoked Eggplant Puree & Pickled Onions \$4.5

Crispy Bacon with Braising Greens & Maple \$3.5

Confit Potatoes in Duck Fat with Blue Cheese & Roasted Pears \$5

See other side for Vegetarian & Vegan Menu options. Please place your order at the counter with our friendly staff.