

Brunch

All plates on this page are garnished with home fries and fresh fruit

Cottage Breakfast

2 eggs your way, toast and your choice of meat
(Vegan scrambled tofu available)

9.99

Welsh Rarebit Breakfast

Twin toasts topped with peppered peameal bacon and poached eggs,
smothered in Welsh rarebit

11.99

French Omelette de Mer

Savoury smoked salmon folded with scallions, cream cheese and
fresh dill, nestled in a classic French omelette

14.99

Breakfast Burrito

Flour tortilla filled with scrambled eggs, black bean paste and
double smoked cheddar, served with fresh salsa and sour cream

9.99

(stuffed with homemade breakfast sausage; add 1.50)

Grilled cheese

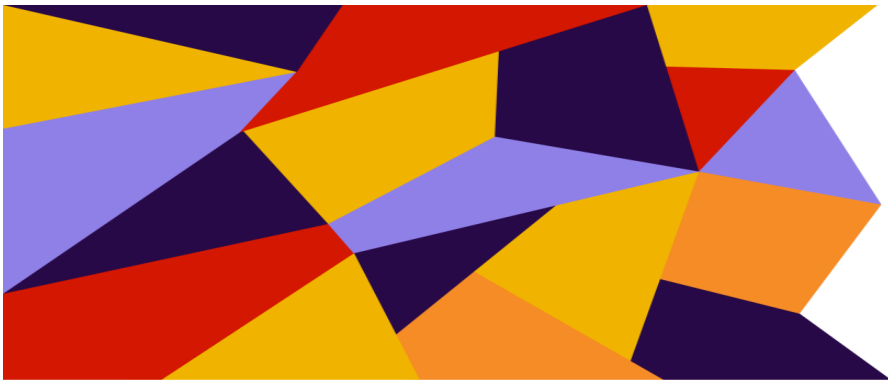
Classic 3 cheese melty goodness

10.99

The TBA Sandwich

Thick cut bacon with fresh sliced tomato, sliced avocado
and our sambal and garlic aioli

10.99



Stuffed French toast

Fresh baked bread dipped in vanilla eggs and fried to perfection. Then we stuff it with your choice of Bananas and Nutella or Strawberries and yogurt

11.99

Palacinke

2 fluffy Croatian crepes wrapped around -

Savoury: truffled mushrooms and thyme with peppered cream cheese

Sweet: greek yogurt and macerated strawberries topped with whipped cream

10.99

NY Style Open Faced Lox

Toasted sesame bagel halves topped with peppered cream cheese,
Cold smoked Nova Lox, red onions, capers and fresh dill

12.99

Sides

“House” spiced home fries 2.50

Fruit pcs. with yogurt 3.50

Welsh Rarebit 3.00

Thick cut bacon 3.25

Toast 2.50

Homemade pork sausage 3.50

Palacinke 3.50

Peppered peameal 3.25

Extra egg .75