

# WEEKENDS AT THE MOTLEY



## MIKE'S HAND SLAVED HOT CHOCOLATE

*made with real milk*

**\$4.25**

### DRINKS

<b>TEA BOX</b> <i>pick from our assortment of herbal, black &amp; green teas</i>	\$2.00	<b>CHOCOLATE ESPRESSO</b> <i>1 shot or 2</i>	\$2.50 <i>per shot</i>
<b>COFFEE   DECAF COFFEE</b>	\$2.00	<b>MILK   CHOCOLATE MILK</b>	\$3.00
<b>CAPPUCCINO</b>	\$3.50	<b>SODA POP</b>	\$2.00
<b>LATTE</b>	\$4.00	<b>JUICES</b> <i>apple, pineapple, orange &amp; cranberry</i>	\$2.00
<b>CHAI LATTE</b>	\$4.00	<b>FRESHLY SQUEEZED ORANGE JUICE</b>	\$5.00
<b>ESPRESSO</b> <i>1 shot or 2</i>	\$2.50 <i>per shot</i>		



### BRUNCH

*The following plates include our signature oven roasted potatoes.*

#### COTTAGE BREAKFAST

*2 eggs your way,  
your choice of  
toast and meat.*

*Substitute with scrambled  
tofu and sautéed vegetables.*



**\$10.00**

#### AVOCADO EGGS BENNY \$15.00

*Twin toasts topped with creamy avocado  
and poached eggs, smothered in a  
spinach bechamel sauce.*

#### OMELETTE DE MER \$17.00

*Savoury smoked salmon folded with sweet  
red onion, cream cheese and fresh dill,  
nestled in a classic fluffy omelette.*

#### SWEET & SAVOURY \$15.00 MUSHROOM OMELETTE

*Maple caramelized onions, thyme mushrooms  
and cream cheese, nestled in a classic  
fluffy omelette.*

#### THE WELSH RAREBIT \$15.00

*Twin toasts topped with peppered peameal  
bacon and poached eggs, smothered in Welsh  
rarebit cheddar beer sauce.*

*Yummy ... turn the page for more options.*

The following plates include our signature oven roasted potatoes.

## NEATO BURRITO \$14.00

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

Substitute with scrambled tofu and sautéed vegetables.  
Stuffed with homemade breakfast sausage add \$2.00.

## THE MOTLEY CRISTO \$15.00

2 eggs scrambled with double smoked cheddar, peameal bacon, stacked between 2 pieces of french toast.

## BRAVOCATO! \$14.50

Fresh diced tomato, creamy avocado, bacon, and our signature aioli on Rudolph's sandwich bread.

## NEW YORK OPEN FACE LOX \$15.00

Salty Dog toasted sesame bagel halves topped with peppered cream cheese, smoked Atlantic salmon, red onions, capers and fresh dill.

## GRILLED CHEESE

### THE TRIFECTA \$13.75

3 cheese melty goodness on Rudolph's sandwich bread.

### THE HUGO \$15.50

Double smoked cheddar, crispy bacon, creamy avocado and diced tomatoes between two slices of Rudolph's Bavarian sandwich bread, grilled to melted perfection.

### THE HAPPY CAMPER \$13.75

Double smoked cheddar with maple caramelized onions between two slices of Rudolph's Bavarian sandwich bread, grilled to melted perfection.

The following plates are garnished with fresh fruits.

Chef's Favourite

## STUFFED FRENCH TOAST \$15.00

Pinchman's Raisin or Challah bread dipped in vanilla eggs and fried to perfection. Stuffed with your choice of:

Option 1: Bananas & Nutella

Option 2: Strawberries & yogurt

Option 3: Maple mascarpone & blueberry compote

Option 4: Truffled mushrooms and thyme with peppered cream cheese; stuffed with homemade breakfast sausage add \$4.00



## VERY BERRY WAFFLES \$16.50

A combination of a strawberry, a blueberry, and a plain waffle. Grilled to perfection and topped with fresh strawberries, blueberries, caramel sauce, orange whipped cream and Skor toffee bits.

## PALAČINKE \$15.00

PRONOUNCED "PA-LA-CHING-KA"

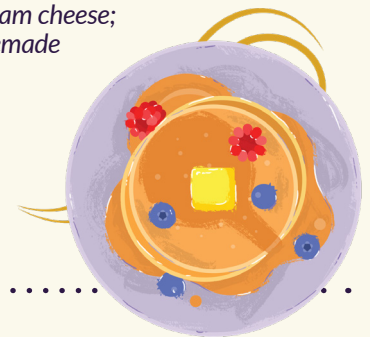
2 fluffy Croatian crepes in two styles:

Option 1: Bananas & Nutella

Option 2: Strawberries & yogurt

Option 3: Maple mascarpone & blueberry compote

Option 4: Truffled mushrooms and thyme with peppered cream cheese; stuffed with homemade breakfast sausage add \$4.00



## SIDES

Our Home Fries \$4.00 | Fruit With Yogurt \$5.00 | Rarebit Sauce \$2.00 | Bacon \$4.25 | Toast \$2.50

Bagel \$3.00 | Breakfast Pork Sausage \$4.00 | Side Palacinke \$5.00 | Peppered Peameal \$4.25

Extra Egg \$2.00 | Side French Toast \$5.00 | Solo Welsh Rarebit \$6.00 | Solo Avocado Eggs Benny \$6.00

Thanks for joining us this weekend. Follow us on Facebook and Instagram.