

dine around 2025

brunch

\$35 PER PERSON || 7AM-2:30PM SATURDAY & SUNDAY

suggested pairing:

Unsworth 2023 Sunnydale Pinot Noir Rosé

• Vancouver Island, British Columbia

Steel & Oak, 'Simple Things' Pilsner, New Westminster

starter

GREEN SALAD V, GF

caramelized honey & spruce vinaigrette

or

FEATURE SOUP VG, GF

seasonal garnish

main

PROSCIUTTO & CHEDDAR BENEDICT

two poached eggs, toasted croissant,
smoked paprika hollandaise

or

SHAKSHUKA V, GF OPTION

two poached eggs, confit tomato, chickpea fritter,
kale, chili, lemon, sourdough toast

or

CHEDDAR & GRUYÈRE OMELET GF

roasted peppers, arugula, fine herbs

or

GLUTEN FREE BUTTERMILK WAFFLE V, GF

blueberry compote, whipped chantilly,
candied walnuts

or

AVOCADO TARTINE V

Working Culture sourdough, salsa verde, kale,
almond hemp heart crumble

sweet

CITRON TART

crème fraiche

THE *Courtney Room*

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN