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BRUNCH MENU

Food will come out at different times - we strongly encourage you share with your table for best experience and opportunity to taste the bounty of the Okanagan.

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| Granola Cinnamon Sumac Orange Yogurt, Granola, Preserved Fruits | \$12 |
| Croque Madame Sourdough, Dijon, Farmhouse Natural Heidi, Béchamel, Country Ham, Fried Egg with Champagne Vinaigrette Organic Green Salad | \$22 |
| Shakshuka North African Spices, Fire Roasted Tomatoes, Chickpeas, Spinach, Feta, Medium Poached Eggs with Grilled Focaccia | \$22 |
| Fricassee Braised Red Wine Short Rib, Roasted Potato, Smoked Tomato Sauce, Caramelized Onion, Watercress, Smoked Cheddar, Sunny-Side Eggs, Grilled Focaccia | \$26 |
| Puff Pastry Smoked Salmon, Salmon Roe, Bench Blanc Cream Cheese, Cucumbers, Dill, Capers with Champagne Vinaigrette Organic Greens Salad | \$22 |
| Dutch Baby Local Poached Fruits, Dulce de Leche, Chantilly Cream, Maple Syrup | \$20 |

Executive Chef Tristan Bunkowski | General Manager Joey Dicaire
Menu prices do not include applicable taxes.
Automatic gratuity of 20% applies to parties of 6 or more guests.

