



DINE ABOUT

\$25 PER PERSON | 3-COURSE BRUNCH MENU
AVAILABLE 10AM - 3PM

1st Course

OUR EGGS ARE SOURCED FROM FARMER BEN IN THE COWICHAN VALLEY
& SERVED POACHED-MEDIUM WITH FRESH HOUSE-MADE HOLLANDAISE,
CRISPY POTATOES & FRESH FRUIT

a choice of

SAUSAGE BENNY

*house-made spiced pork sausage, tomato, crispy onions,
house-made buttermilk biscuit*

VEGGIE BENNY

*roasted mushrooms & spinach, tomato,
house-made buttermilk biscuit*

Upgrade to

BULGOGI BENNY +5

*aaa shaved prime rib, spinach, bulgogi sauce,
house-made buttermilk biscuit*

2nd Course

a choice of

HOUSE-MADE LIÈGE WAFFLES

*2 waffles, choose 2 sides:
strawberry curd, maple syrup or blueberry toffee sauce*

UBE CHEESECAKE +5

chocolate cookie base, raspberry gel, cocoa nib tuille

3rd Course

1 FORTUNE COOKIE

choose your destiny!

