

BREAKFAST

Available 7am - 11am

Classic Sidecar Breakfast \$18

Two eggs, Bacon or sausage, Country Potatoes, & Toast

Buckwheat Pancakes \$22

Pear & Apple Compote, Sweet Spiced Cinnamon Dukkah, Lemmon & Vanilla Ricotta

Oatmeal & Amaranth \$15

Dried Berries, Walnuts, Pumpkin & Sunflower Seeds served with Brown Sugar Oat Milk Add \$2

Eggs Benedicts:

All served on an English Muffin with Country Potatoes & Fruit

Classic Canadian Benny \$19

Canadian Peameal Bacon, Hollandaise

Smoked Salmon \$21

BC Alder Smoked Salmon, Fried Capers, Lemon Hollandaise

Kale Florentine \$19

Wilted Kale, Pickled Mustard Caviar

Moroccan Eggs \$19

Housemade Brioche Bread, Hummus, Sunnyside Egg with Dukkah, Red Onion, Fresh Mint, & Tomato Chutney

Steak & Eggs \$27

5oz AAA Striploin cooked your way, Country Potatoes, Maple Roasted Carrots & 2 Eggs Any Style

Miso Croque Madame \$17

A Twist on a French Classic - Brioche Layers with Bacon Rashers, Miso Bechamel, Fried Egg, Sesame Seeds & Coriander

Simple Mediterranean Baked Eggs \$19

Eggs Oven Baked, Fresh Microgreens, Roma Tomato, Crumbled Feta Cheese, Truffle Oil & Blackened Seasalt & Chili Flake

Sides

Country Potatoes	\$5
Bacon/Canadian Bacon	\$6
Turkey Bacon	\$5
Sausage	\$7
Extra Egg	\$3
Toast	\$4
Gem Tomato Medley	\$5



LUNCH

Available 11am - 2pm

Mission Caesar \$23

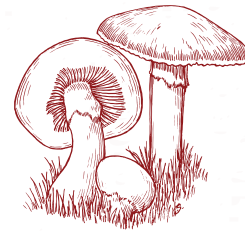
Romaine & Crispy Kale, Grana Padano Crisps, House Double-Smoked Bacon & Capers. Add Chicken or Salmon \$18

Steak Frites \$39

10oz AAA Striploin, Root Vegetable Fries & Roasted Garlic Aioli

French Onion Soup \$14

Rich Caramelized Onion Broth with Swiss Cheese & Homemade Brioche



Quinoa Mushroom Burger \$22

Indigenous Grains and mushroom burger served with Root Vegetable Fries

Wagyu Smash Burger \$26

Maple Onion Jam, House Made Double Smoked Bacon, Cheddar Cheese Sauce, Handmade Brioche Bun with Root Vegetable Fries



Miso Croque Madame \$17

A Twist on a French Classic - Brioche Layers with Bacon Rashers, Miso Bechamel, Oven Roasted, Topped with a Fried Egg, Sesame Seeds & Corriander

Maple-Sriracha Salmon \$26

Glazed & Baked Coho Salmon served with Cedar Braised Beans & Wilted Spinach

Clubhouse Sandwich \$24

Housemade Juniper Focaccia with Grilled Chicken Breast, Adobo Mayo, Tomato, Lettuce served with Root Vegetable Fries