HEALTHY START GRANOLA PARFAIT 18 Honey Greek Yogurt, Toasted Seeds, Nuts & Fresh Fruit STEEL CUT OATMEAL BOWL (VG, DF, GF) 17 Dried Fruit, Berry Compote, Brown Sugar (V) AVOCADO GARDEN TOAST (GF, DF) 25 Pickled Shallot, Grilled Tomatoes, Local Organic Pepper Greens, Thick Cut House Made Sourdough Sea Salt, Extra Virgin Olive Oil * Add two free-run eggs your way 5 VEGAN GREEN SMOOTHIE BOWL (VG & DF) 13 Chef's Seasonal Blend of Protein & Vitamin Packed Veggies & Fruits CHIA PUDDING (VG, DF, GF) 17 Dates, Oat Milk, Nuts, Hemp, Cranberries THE TABLE EXPERIENCES FOR CONTINENTAL BRUNCH BOARD 61 House Baked French Pastries, Potted Honey Yogurt, Granola Parfaits & Chia Pudding, Carved Melon, Fresh Fruit & Berries, House Made Sourdough, Cultured Butter, Seasonal Preserves BREAKFAST BOARD 65 Two Sunny Side Free-Run Eggs, Buttermilk Pancakes, Bacon, Maple Sausage, Maple Syrup, Chantilly Cream, Berry Compote, Avocado, House Made Sourdough, Local Spiced Heirloom Potatoes SIGNATURE DISHES HOUSE SMOKED SALMON TARTINE 30 Hot Smoked Sustainable Certified Salmon, House Made Sourdough, Herb Goat Cheese Spread Pickled Onion, Fried Capers, Arugula, Local Spiced Heirloom Potatoes *Vegan Option: Carrot Gravlax & Garbanzo Bean Spread BOAR BACON BREAKFAST SANDWICH 28 Free-Run Egg, Local Boar Bacon, Aged Cheddar, Avocado, Tomato, Pickled Shallot, Local Organic Arugula, Toasted Brioche Bun, Local Spiced Heirloom Potatoes HARVEST BREAKFAST 30 Two Free-Run Eggs Your Way, Choice of Bacon or Chicken Apple Sausage or Pork Sausage, Local Spiced Heirloom Potatoes, Oven Dried Tomato, Toast VEGETABLE POCKET (VG, DF) 25 Scrambled Silken Tofu, Roasted Vegetables, Crushed Avocado, Pita, Local Spiced Heirloom Potatoes SIGNATURE PANCAKES Elderflower Chantilly Cream, Local Twisted Fork Berry Compote, Maple Syrup PETITE BRIOCHE FRENCH TOAST 25 Stewed Stone Fruit, Vanilla Bean Mascarpone Cream TOFU CORN TOSTADA (VG, DF, GF) Scrambled Organic Tofu, Stewed Beans, Avocado, Grilled Tomato, Pickled Shallots, Local Spiced Heirloom Potatoes SIGNATURE EGGS BENEDICT 30 Free-Run Eggs, English Muffin, Hollandaise, Local Spiced Heirloom Potatoes & Oven Dried Tomato Choice of Back Bacon, Sustainably Certified House Hot Smoked Salmon or Avocado FREE-RUN EGG OMELETTE 27 Served With Local Spiced Heirloom Potatoes, Toast & Oven Dried Tomato Traditional: Ham & Aged Cheddar & Chive Vegetarian: Asparagus, Roasted Bell Pepper, Red Onion, Mushroom & Local Goat Cheese House-Smoked Sustainable Certified Hot Salmon & Tomato, Scallion HOUSE MADE SOURDOUGH TOAST, 6 SPICED LOCAL HEIRLOOM 8 BERRY COMPOTE, CULTURED BUTTER **BREAKFAST POTATOFS** VEGAN MUFFIN, HOUSE MADE JAM PORK OR CHICKEN APPLE SAUSAGE 8 8 SLICED AVOCADO CANADIAN BACK BACON 9 8 FRESH FRUIT PLATE 12 FREE-RUN EGG 5 SEASONAL BERRY BOWL 12 SUSTAINABILITY CERTIFIED 10 HOUSE-SMOKED HOT SALMON MAPLE BACON 8 BEVERAGES HAND-SQUEEZED ORANGE **ESPRESSO** Sustainably Sourced 12 6 OR GRAPEFRUIT JUICE HOT CHOCOLATE 5 LOT 35 TEA COLLECTION 6 **CHOCOLATE MILK** 5 Your Choice of Iced or Hot. Sustainably Sourced MILK 6 Skim or 2% Your Choice of Freshly Brewed Regular DAIRY - FREE MILK 5 or Decaffeinated Coffee. Sustainably Sourced Soy, Almond or Oat CAFÉ LATTE Sustainably Sourced 6 CAPPUCCINO Sustainably Sourced 7 Orange, Grapefruit, Apple, Pineapple FILTERED BOTTLED WATER CONFEDERATION LOUNGE CAESAR 19 Absolut Elyx Vodka, House-Made Clamato, Spice Mix WILD ROSE SANGRIA 16 Red Wine Or White Wine, Grand Marnier, Rose Orange Juice ON CLOUD NINE 20 Jeio Prosecco Brut Mini, Peach, Elderflower, Club Soda, Cotton Candy HARVEST ROYALE 15 Crème de Cassis, Mionetto Prosecco, Amarena Cherry MIMOSA 16

Mionetto Prestige Prosecco Brut, Fresh Orange Juice, Grapefruit Juice or Mango Juice

GF-GLUTEN FREE | DF-DAIRY FREE | V-VEGETARIAN | VG-VEGAN