

# Brunch with Wilfred

Brunch service **SAT & SUN**  
from **9AM to 3:00PM**

An additional 18% gratuity will be added  
to all parties of 7 or more

◆ **VEGETARIAN**  
▲ **VEGAN** ● **GLUTEN FREE**

## LIGHTER FARE

**SOFT SCRAMBLED SANDWICHES** \$15.00  
brioche bun, 2 free-range eggs, soft cheese. Choice of:  
(1) ◆ tomato & dill (2) ham  
(3) salmon, dill & capers  
Served w/ hash browns. *Sub gluten free bun \$2.00*

▲ **AVOCADO TOAST** \$16.00  
seeded rye toast, cherry tomatoes, dill, lemon, olive oil  
and a poached egg + *bacon \$3.00* + *extra egg \$2.00*

◆● **KALE & CRISPY QUINOA SALAD** \$15.00  
chickpeas, cucumber, tomato, dill, goddess dressing & sesame  
seeds + *chicken \$8.00* + *poached egg \$2.00*

**TRADITIONAL BREAKFAST** \$16.00  
two poached or sunny up eggs, four whistle farms bacon,  
sourdough or seeded rye toast, & hash browns

◆ **TOAST & HOME MADE JAM** \$6.00  
sourdough toast and home made raspberry jam

◆ **HOUSE BANANA BREAD** \$4.00

◆ **BABKA BUN** \$3.50  
chocolate, maple & pecan swirl

### SIDES

◆● *lemon hollandaise* \$3.00 ▲● *avocado* \$3.00  
*Four Whistle Farms bacon (3x)* \$3.00  
*house-made jam* \$1.50 ▲● *hash browns* \$4.00  
*Meuwly's maple breakfast sausage* \$6.00

## BEAR SIZE

**STEAK AND EGGS** \$27.00  
4oz dry-aged striploin, roasted wild mushrooms, two poached  
eggs, red wine jus, side of hashbrowns & hollandaise

**DUTCH BABY BENNY** \$19.00  
fluffy pancake, two poached eggs, rosemary ham,  
lemon hollandaise, maple syrup, & hash browns  
+ *sub caesar/kale salad* \$3.00

◆ **BANANA BREAD FRENCH TOAST** \$16.00  
grilled banana, goat cheese, maple syrup & candied pecans

**SMOKED SALMON & PANCAKES** \$18.00  
baby pancakes, cucumber & dill, capers & creme fraiche

**BRUNCH BURGER** \$19.00  
house-made beef patty, aioli, lettuce, tomato, onion,  
bacon & fried egg with hash browns  
+ *cheddar* \$2.00 + *sub caesar/kale salad* \$3.00 + *GF bun* \$2.00

**GRILLED HAM & CHEESE** \$18.00  
sourdough, gruyere, parmesan, rosemary ham, pickle & hash  
browns + *sub soup, caesar or kale salad* \$3.00

## BRUNCH FEATURE

**OLIVE OIL POACHED SALMON** \$26.00  
Kale and potato hash, warm mustard vinaigrette and  
sunflower sprouts

## COFFEE & JUICE

**WILFRED'S BREWED COFFEE** \$3.25  
+ *add 1oz House Irish Cream* \$5.75

**ESPRESSO** \$3.50

**CAPPUCCINO** \$4.25

**LATTE** \$4.75 **AMERICANO** \$3.50

**MATCHA LATTE** \$5.50

**MATCHA SUNRISE** \$6.00  
orange juice, matcha

**HOUSE CHAI LATTE** \$5.50

**HOUSE TURMERIC LATTE** \$5.50

**CUB MILK** \$2.50  
Steamed milk, vanilla & cinnamon

+ *sub almond or oat milk* \$1.00  
+ *house made vanilla syrup* \$1.00

**LOOSE LEAF TEA** \$4.00  
genmaicha green, earl grey, black peach,  
peppermint, & camomile

**FRESH JUICE** \$6.00  
Pink Juice: strawberry, banana & orange  
Green Juice: kale, spinach, pineapple & orange

**KOMBUCHA ON TAP** \$7.00  
True Buch Blueberry Rooibos