

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 SANDWICH \$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
& 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

TOMATO BACON ROSEMARY FRITTATA \$21.00

topped w/ arugula & zucchini ribbon salad, toasted pine nuts,
lemon vinaigrette w/ hash browns

◆ TOAST & HOME MADE JAM \$6.00

sourdough toast & home made raspberry jam

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 hash browns & hollandaise

DUTCH BABY BENNY \$20.00

fluffy pancake, two poached eggs, rosemary ham,
lemon hollandaise, maple syrup, & hash browns
+ *sub caesar/kale salad* \$3.00 + *smoked salmon* \$6.00

APPLE BRIE FRENCH TOAST \$22.00

french loaf, melted brie, fresh granny smith apples, maple
whipped cream & toasted pistachios

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
+ *sub 'Beyond Meat' plant-based patty* \$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

CRAB CAKE BENNY \$24.00

pacific rock crab, poached eggs, wilfred's hollandaise,
apple fennel salad, hash browns

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

KOMBUCHA ON TAP \$7.00

True Buch Blueberry Rooibos