

# Brunch

## Brunch Entrées

### **One Egg Breakfast Platter - \$11**

One egg any style with roasted potatoes, and a choice of gluten free Cavicchis' sausage or local bacon and choice of EM toast (country, whole wheat, sourdough, or gluten free).

### **Two Egg Breakfast Platter - \$15**

Two eggs any style, choice of two gluten free Cavicchis' sausages or local bacon, roasted rosemary potatoes, and choice of EM toast (country, whole wheat, sourdough, or gluten free).

### **Feature Omelette - \$13**

Ask your server for this week's feature. Served with roasted potatoes, and choice of EM toast. (country, whole wheat, sourdough, or gluten free).

### **Vegetarian Benedict - \$13**

Two poached eggs on a buttermilk biscuit with spinach, tomato, and housemade hollandaise, served with roasted potatoes.

### **Smoked Salmon Benedict - \$16**

Two poached eggs on a buttermilk biscuit with housemade hollandaise, served with roasted potatoes.

### **Bacon Benedict - \$15**

Two poached eggs on a buttermilk biscuit with housemade hollandaise, served with roasted potatoes.

### **Fried Chicken & Waffles - \$17**

Belgian style waffle with a fried bone in buttermilk marinated chicken thigh, drizzled with sriracha aioli served with bacon maple syrup.

### **Belgian Waffles - \$13**

Belgian style waffles, fresh fruit & feature fruit compote with Acadian maple syrup and vanilla whipped cream.

### **Fish Cakes & Beans- \$14.50**

Two haddock cakes with maple-bacon baked beans and charred tomato chutney.  
(add poached egg \$2)

### **Roasted Potato Hash - \$14**

Roasted potatoes, sautéed onion, peppers, cabbage, spinach, poached egg and handmade hollandaise sauce.

***Add a marinated grilled tomato to any brunch entrée for \$3***

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## Salads

### **Honey Roasted Beet Salad - Full - \$14 Half - \$8**

Mixed greens tossed with roasted garlic & dill dressing topped with a medley of beets & crumbled goat's cheese. (G/F)(V)

### **Edible Spinach - Full - \$12.5 Half - \$6**

Fresh spinach, apple, cranberries, walnuts, and crispy onion strings with a choice of dressings. (G/F)

## Brunch Biscuits and Sandwiches

*Served with EM bread & butter pickles and kettle chips or roasted rosemary potatoes.*

### **Tomato Pesto Bocconcini - \$15**

Tomatoes with basil pesto and bocconcini on country bread. (V)

### **EM Breakfast Biscuit - \$9**

Basil pesto, smoked cheddar, bacon, and a fried egg in a buttermilk biscuit.

### **Smoked Salmon Lovewich - \$15**

Nova Scotia smoked salmon with dill cream cheese, microgreens, pickled sweet onion & fennel, and fried capers, served open face on whole wheat bread.

## Brunch Drinks

**Fresh Squeezed Orange Juice** \$6

**Mimosa with Fresh OJ (3 oz. Proccesco)** \$9

**EM Caesar (1 oz. vodka)** \$7

**Baileys & Coffee (1 oz. Baileys)** \$7

## Sides

**Egg(1)** \$2

**Gluten free Cavicchi's Sausage** \$3

**Three Strips of Local Bacon** \$3

**Roasted Rosemary Potatoes** \$4

**Grilled Marinated Tomatoes** \$3

**EM Toast** \$1.50

**Maple-Bacon Baked Beans** \$6

**Fish Cakes (2)** \$9