

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

Brunch

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. Prosecco) \$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