

brunch

Fresh house baked breakfast pastries

Almond croissant	\$6
Plain Croissant	\$4.5
Pain Au chocolate	\$5

Artisan Bagel

\$12

Artisan bagel, 2 over hard eggs, Sylven star aged truffle gouda, Micro herbs & fresh fruit

All Time Classic \$16

Choice of free run 2 eggs cooked your way served with the choice of bacon or beef sausage, hash brown & brioche toast.

Gluten free Banana \$16 pancake

Cream Chantilly, maple syrup, fresh fruit compote, hash brown.

Farmer's Bowl \$16

Roasted potatoes, bacon, sliced avocado, poached eggs, hollandaise, aged gouda.

C&F Benedict

\$22

Served on waffle, Braised short rib, poached duck egg, brown butter hollandaise, micro watercress, hashbrown.

Market fresh Fruit & \$10 Chia Breakfast Bowl

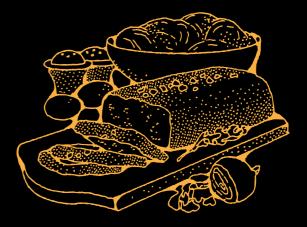
Overnight soaked organic chia seeds, Greek yogurt, Quebec maple syrup, toasted gluten free oats, nuts & berries

Gin & Dill cured tuna \$22

Avocado mousse, hash brown, micro salad, poached eggs.

Vanilla Pancake \$12

With cream Chantilly & home-made fresh fruit jam, hash brown.



Breakfast Poutine Bowl \$12

Roasted potatoes, served with beef gravy, Sylven star curd cheese, soft poached egg & hollandaise

Add On-: Braised AAA brisket \$8 Pan seared salmon \$10

Egg Benedict

Roasted garlic & thyme muffin, soft poached eggs, brown butter Hollandaise, hash brown Choice of -

Red Fox fungi mushroom ragout Braised beef short ribs & caramelized onion Smoked salmon, shallots, dill &capers ITALIAN TWIST

Pan seared polenta, arugula, steeped cherry tomato, poached eggs, pesto hollandaise

Chicken & Waffle

\$22

Fried chicken breast, house hot spice, waffle, vanilla whip, bacon jam.



C&F Burger



Certified Angus beef, Sylven star smoked white cheddar, bacon & onion jam, Roasted garlic & truffle aioli with fries

Chicken & Avocado \$21

Pan seared chicken, bacon, avocado, lettuce, Sylven star aged gouda, cherry tomato & basil relish

sweet finish

C&F Brioche French Toast



Caramelized banana, fresh berries, Cream Chantilly & home-made jam.

Caramalized banana crepe

\$14

Caramelized banana, sweet crepe, hazelnut, vanilla bean ice cream, berry puree.

Brandy poached raspberries & Mascarpone creme caramel





