



11:00 am Weekend Brunch Menu

1895 Edition Pancakes , Stacked served with lemon, sugar, and Quebec maple syrup <i>*Add blueberries, caramelized banana or shaved cheddar \$3</i> <i>**Gluten free available \$2</i>	\$13
Challah French toast , Lemon sugar, Quebec maple syrup	\$12
Challah French toast grilled cheese , Tomato, feta and Quebec maple syrup	\$16
Caramelized apple Ricotta toast , Creamy ricotta, caramelized apples, basil, maple syrup on grilled toast with crushed pecans	\$13
Cheesy scrambled eggs with a side order of baked beans and garlic crostini	\$16
House Smoked Salmon , Grilled corn bilini, roast cumin seed, sour cream, and lentil salad	\$17
Breakfast Tartar Salad , <i>Beef tartar or salmon tartar</i> , poached egg, brown rice, cucumber, mango, green onion, mustard cress, and nori shavings, light ginger dressing	\$17
Huevos Ranchero , Bacon, baked beans, 2 baked eggs, flat bread served on the side with spices, Pico de gallo.	\$17
Breakfast BLT , "Boucher Fiché" thick cut bacon, tomato, Boston lettuce, aged cheddar, 2 over easy eggs, garlic mayo	\$16

Saint Pierre Breakfast, 2 pancakes, 2 eggs, bacon and beans ... \$16

Soup of the day w/ grilled crostini	\$6,50
Spicy Turkey burger , Chipotle mayo, guacamole, pickled fresh cucumber, tomato	\$15
Otago Beef burger , Creamy coleslaw, aged cheddar, tomato, romaine	\$15
Grilled Portobello & Goat cheese , Zucchini, sweet pepper, asparagus, arugula, pesto	\$11
<i>Add thick cut bacon or cheese to any burger or sandwich add</i>	\$3
Miso Salad , Chopped lettuce, cabbage, mushroom, black rice, toasted almonds, egg	\$13
Big Red , Mixed greens, goat cheese, red onion, walnuts, beets, blueberries, raspberry vinaigrette	\$13

Complimentary Coffee served all day with Brunch

Otago Pad Thai, Vegetables and Tofu \$12,95 *add chicken \$3, beef or shrimp \$5*

**Our kitchen is not a nut free or any other allergen free environment*



All bacon made by the Grumpy Butcher