

# Lunch

| served from noon to 3:30pm

- Salchichon Open Sandwich** Spanish style salami with avocado, mixed leaves, tomato, on toasted deli rye | 14.5
- Heirloom Black Barley Salad** roast pumpkin, tomato, radicchio, walnuts and buttermilk labne | 16.5
- Falafel and Beetroot Salad** housemade falafel, roasted beetroot, whipped feta and green tahini dressing (v) | 17
- Autumn Congee** jasmine rice porridge with slow cooked salmon, puffed wild rice and housemade granola | 17.5
- Coffee Rubbed Black Angus Skirt Steak** tatertot waffle, bacon, soubise, watercress, a fried egg | 22.5
- Pulled Mushroom Burger** swiss cheese, kaleslaw, toasted Japanese milk bun, house made bbq sauce (v) | 14.5
- Poutine** shoestring fries, housemade morcilla, curry sauce, cheese, and 63 degree egg (best shared) | 17
- Breakfast Bowl** beetroot hummus, brown rice, quinoa, avocado, crudités, edamame (suggested add ons: Slow Poached Salmon/ Whipped Feta/ 2 Eggs) | 15
- Scrambled Eggs** on rye (v) | 11.5
- Bacon & Egg Roll** bangalow dry cured bacon, fried egg, sriracha chilli mayo | 13
- House Made Brioche French Toast** plum compote and peanut butter & jelly ice cream | 16.5



## SIDES | 4.5

- 2 Eggs
- Tatertot Waffles
- Shoestring Fries
- Bacon
- Avocado

## PIMP UP (Add-Ons)

- Slow Poached Salmon | 7.5
- Poached Chicken | 6.5
- Spanish Jamon | 6.5
- Sautéed Mushrooms | 6.5
- Whipped Feta | 5.5

\*Please ask our staff for gluten free options