



## Weekend Brunch At The Inn

### Traditional Breakfast

*eggs any style  
bacon or sausage  
shallot and herb potato hash, toast*  
15

### Chef's Daily Omelette

*served with shallot and herb potato hash, and toast  
server will provide details*  
15

### Brie & Bacon Stuffed French Toast

*Summer berry marmalade, Canadian maple syrup*  
18

### Lemon Ricotta Pancakes

*fresh berries, Canadian maple syrup*  
16

### Eggs Benedict

*cured back bacon, hollandaise, shallot and herb potato hash*  
16

*BC smoked salmon, spinach, hollandaise, shallot and herb potato hash*  
18

### Sweet Potato & Winter Squash Breakfast Hash

*soft poached eggs, crispy prosciutto, wild mushrooms, Italian parsley*  
16

### Croque Madame

*black forest ham, emmental, poached egg, hollandaise, shallot and herb potato hash*  
18

### Italian Breakfast Sandwich

*house made focaccia, basil, fried salami, prosciutto, over easy egg  
Served with shallot and herb potato hash*  
18

### Fruit Bowl

14

Caesar 8

Mimosas: 9  
*orange juice, prosecco*

Grand Mimosa 10  
*orange juice, grand marnier, prosecco*

Juice 4

Cappuccino / Latte 5

Espresso / Americano 4

Coffee / Loose – Leaf Tea 3.25

*Chef de Cuisine: Craig Boje*

*Breakfast Chef: Tim Strain*