



# BRUNCH

<b>SMOKED SALMON BENNY</b>	<b>25</b>
2 poached eggs on an English muffin, Nanuk wild sockeye, hollandaise, hash browns & fruit	
<b>GRANOLA PARFAIT BOWL</b> <small>VG</small>	<b>18</b>
House granola with seasonal berries & bee pollen	
<b>CROQUE MADAME</b>	<b>27</b>
Parma ham, Gruyère, sunny side egg, dijon, house mornay sauce on brioche	
<b>CLASSIC BREAKFAST</b>	<b>27</b>
2 eggs any style, bacon, chicken sausage, toast, hash browns & fruit	
+Add side pancakes	12
<b>AVOCADO TOAST</b> <small>VG</small>	<b>25</b>
Avocado, radish, ricotta, chimichurri	
+ Add an egg	4
+ Add smoked salmon	8
<b>BELGIAN SUGAR WAFFLE</b> <small>VG</small>	<b>27</b>
Vanilla cream & berries	
+Fried chicken	15
<b>BEAR MOUNTAIN BREAKFAST POUTINE</b>	<b>30</b>
2 poached eggs, potatoes, short ribs, mushrooms, tomatoes, cheese curd, hollandaise sauce	
<b>SHAKSHUKA</b> <small>VG</small>	<b>25</b>
2 poached eggs baked with peppers, onions, heirloom tomatoes, labneh, grilled pita	
+Add merguez sausage	6
<b>CHICKEN SANDWICH</b>	<b>21</b>
Yoghurt spiced fried chicken, coleslaw, house sauce, brioche bun	
+ Add fries	7
<b>SIRLOIN BURGER</b>	<b>21</b>
Onion ring, cheddar, iceberg lettuce, tomatoes, pickles, thousand island	
+ Add fries	7
<b>CHEESE PLATE</b>	<b>24</b>
Chef's selection of 3 local cheeses, crackers, honey, fruit	

## EAT WELL MENU



<b>RIGATONI</b> <small>VG</small>	<b>26/32</b>
Mediterranean vegetables, young spinach, mushroom cream, ricotta	
<b>VEGETABLE FRITTATA</b> <small>VG GF DF</small>	<b>19/27</b>
Spinach, heirloom tomato & feta	
+ Add Spanish chorizo	4
<b>OATMEAL</b> <small>VG GF DF</small>	<b>10/18</b>
Sliced banana, raisins, brown sugar	
<b>SEASONAL FRUIT PLATE</b>	<b>12/16</b>

### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

**VG** Vegetarian    **GF** Gluten free    **DF** Dairy free

Please advise your server of any allergies or dietary restrictions you may have.

All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.