



## BRUNCH DAILY FROM 11:30AM

### EGGS BENEDICT

CLASSIC BENNY 12

Two poached eggs, Canadian back bacon on an English muffin with hollandaise sauce, potatoes and fruit

BENNY OF THE DAY Market Price

Crafted with locally sourced seasonal ingredients

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MARILYN'S OMELETTE 13

Grano Padano cheese, spinach, oven roasted tomato, caramelized onions, crispy Red Bliss potatoes, toast

ADD Black Forest ham or Gelderman Farms bacon or Chorizo sausage to your omelette +2

TWO EGGS YOUR STYLE 12

Black Forest ham or Gelderman Farms smoked bacon or country sausage, crispy Red Bliss potatoes, toast

Substitute fresh fruit for potatoes +1

PULLED PORK HASH 15

Slow roasted pork, peppers, caramelized onions, jack and cheddar cheeses, topped with a poached egg + hollandaise sauce, toast

ABODE'S FANTASTIC FRENCH TOAST 11

With seasonal compote and whipped cream.

SPRING CHOP SALAD 12

A blend of fresh, local artisan greens, avocado, snap peas, radish, cucumber, edamame, cherry tomatoes, pickled onions, mint and our own ranch dressing

ADD GRILLED CHICKEN BREAST +5

ADD CHAR GRILLED WILD BC SALMON +10

SESAME GINGER CHICKEN SALAD 16

Chicken breast, artisan greens, green apple, red peppers, crisp carrot, sesame ginger vinaigrette, bed of marinated vermicelli and roasted spiced peanuts

WEST COAST COBB SALAD 16

Baby shrimp, chopped bacon, boiled egg, cherry tomatoes, house made ranch dressing, Qualicum Beach goat cheese all on a bed of local artisan greens

MEATBALLS + PASTA 17

Veal and beef meatballs, tomato Mornay sauce tossed with penne pasta

SPRING VEGETABLE PAPPARDELLE 15

Portobello mushrooms, baby spinach, cherry tomatoes, and fresh asparagus tossed with lemon, garlic Reggiano cheese and olive oil on a bed of pappardelle pasta

All sandwiches come with mixed greens or house cut Kennebec fries SUB soup +2

MEGA VEG WRAP 14.

Oven roasted portabella mushroom and tomatoes, grilled red peppers, fresh baby spinach, goat cheese, red pepper hummus and artisan greens in a flour tortilla

BBQ CHICKEN SANDWICH 15

Fire grilled chicken breast basted with Forty Creek Whiskey BBQ sauce and crisp, creamy coleslaw on a toasted Portuguese bun

TRADEMARK BURGER 18

Gelderman Farms bacon, Farmstead smoked aged cheddar, tomato, onion rings, greens, house sauce

FLAME GRILLED SALMON BURGER 18

Flame grilled salmon fillet with house-made tartar, tomato, pickled onion and lettuce.

LAKSA CURRY + RICE BOWL

Medium spiced coconut curry, with garden vegetables, cilantro and jasmine rice with your choice...

Ginger Lime marinated Chicken Breast 16

Tiger Prawns 18

PRAWN + PESTO CREAM PASTA 19

Tiger Prawns tossed in a white wine pesto cream sauce, spaghetti

## BEVERAGES

### JUICES 2.5 / 3.25

Apple, cranberry, grapefruit, orange, tomato or pineapple juice

COFFEE medium roast drip 3

ESPRESSO Elysian coffee beans 3

AMERICANO 3.25

MOCHA / LATTE 4.25 / 4

CAPPUCCINO 3.75

TEA 3

Canadian Breakfast, Earl Grey, Chai, Chamomile, Green Dragon, Mint, Ginger Twist, African Nectar, Orange Dulce

Add a piece of house-baked Biscotti 1.5

## FINISHING TOUCHES

DECADENT BAKED CHOCOLATE BROWNIE 8

with vanilla bean ice cream

SEASONAL FRUIT CRISP 8

with vanilla bean ice cream

BANANA BREAD + ICE CREAM 8

made fresh from scratch in-house

RASPBERRY SORBET 5

BC CHEESE PLATE 14

Okanagan Happy Valley goat cheese, Little Qualicum blue, Farmstead smoked cheddar, toasted crostinis

## MIMOSAS

SUNSHINE 5

OJ + Sparkling Wine (4oz)

TROPICAL 5

OJ + Pineapple Juice + Sparkling Wine (4oz)

RUBY 5

OJ + Cranberry Juice + Sparkling Wine (4oz)

GREYHOUND 5

Grapefruit Juice + Sparkling Wine (4oz)

KIR ROYALE 8

Crème de Cassis (1oz) + Sparkling wine (6oz)

## WINES ON TAP – by the Glass 5oz / .5L / 1L

WHITE

HATFIELD'S FUSE 8 / 28 / 52

Sauvignon Blanc, Viognier

DESERT HILLS Pinot Blanc 7 / 23 / 44

RED

BIG BANG THEORY 8 / 28 / 52

Cabernet Sauvignon-Merlot

DESERT HILLS 7 / 23 / 44

Cabernet Sauvignon Blend

Please ask your server for information regarding our bottled wine selection.

## BEERS ON TAP

Local craft beers by the Sleeve (16oz) or Pitcher (54oz)

STANLEY PARK PILSNER 5.95 / 18.50

Light and crisp Belgian style pilsner

WOBBLY POP PALE ALE 5.95 / 18.50

Parallel 49's refreshing and hoppy ale

SOMERSBY SEMI DRY APPLE CIDER 9

Award winning apple cider from Vancouver Island

## BOTTLED BEERS

COORS LITE 5.25

BUDWEISER 5.25

WHISTLER HONEY LAGER 5.75

STELLA ARTOIS 6

CORONA 6

CANNERY NUT BROWN PALE ALE 6

PARALLEL 49 JERKFACE WHEAT ALE 6

FOUR WINDS SAISON 7

GUINNESS 7.5

O'DOULS non-alcoholic 4

plus taxes