

dine around 2025 brunch

\$35 PER PERSON || 9AM-130PM SATURDAY & SUNDAY

suggested pairing:

Unsworth NV Charme de l'Île, Cowichan Valley,
Pinot Gris / Pinot Noir • British Columbia, Canada
Steel & Oak, 'Simple Things' Pilsner, New Westminster

starter

GREEN SALAD V, GF
caramelized honey & spruce vinaigrette

or

FEATURE SOUP VG, GF
seasonal garnish

main

PROSCIUTTO & CHEDDAR BENEDICT
two poached eggs, toasted croissant,
smoked paprika hollandaise

or

SHAKSHUKA V, GF OPTION
two poached eggs, confit tomato, chickpea fritter,
kale, chili, lemon, sourdough toast

or

CHEDDAR & GRUYÈRE OMELET GF
roasted peppers, arugula, fine herbs

or

GLUTEN FREE BUTTERMILK WAFFLE V, GF
blueberry compote, whipped chantilly,
candied walnuts

or

AVOCADO TARTINE V
Working Culture sourdough, salsa verde, kale,
almond hemp heart crumble

sweet

CITRON TART
crème fraiche

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN