

FARM FRESH CLASSICS

CLASSIC BREAKFAST*	15.5
Two pasture raised eggs any style, choice of double smoked bacon, rosemary ham, blueberry chicken bangers, or maple pork bangers, choice of duck fat fried herb potatoes, arugula mix or gluten free potatoes, choice of toast	
THREESOME!*	18.5
Two pasture raised eggs any style, choice of double smoked bacon, rosemary ham, chicken blueberry bangers, or maple pork bangers, and choice of waffle, pancake, crêpes or brioche French toast	

LIGHTEN UP

1 FARM FRESH PASTURE RAISED EGG, ANY STYLE*	9
With fresh fruit, choice of toast	
ARTISAN BREAKFAST SAMMY*	15.5
Two pasture raised eggs over hard, white truffle mayo, Hass avocado, micro watercress, semi-dried cherry tomatoes, ciabatta, market fresh fruit	
CHIA SEED PUDDING	15
Banana, coconut, coconut milk, chia, berries, maple syrup toasted gluten-free oats, shaved almonds & pistachios	
ONE TOAST, TWO TOAST, YOU TOAST	
Fresh smashed avocado, garbanzo bean hummus, tomato jam, fresh picked herbs, artisan multi-seed bread, EVOO	
Choose, 1 slice or 2	10.5 15.5
+ Add a perfectly poached egg*	+ 2.5 per egg
+ Add cold-smoked salmon	+ 3.5 per slice

BENNY SENDS ME....

ALL OF OUR EGG BENNY'S HAVE POACHED EGGS SERVED ON A BUTTER CROISSANT, WITH BROWN BUTTER HOLLANDAISE, AND DUCK FAT FRIED HERB POTATOES. + SUB POTATOES FOR ARUGULA MIX OR GLUTEN-FREE POTATOES.	
TRADITIONAL*	16.5
Artisan style old fashioned rosemary ham	
HoLY CRaB!!*	19
Wild blue crab, fresh dill, dijon mustard	
KOREAN BULGOGI* 중	20
Korean style shaved inside round, peperonata	
THE ONE THAT DID NOT GET AWAY*	20
Wilted spinach, cold-smoked salmon	
FLORENTINE*	18.5
Wilted spinach, Hass avocado, house made tomato jam (Vegetarian with gluten-free potatoes or arugula mix)	
TRUFFLED SQUASH*	17.5
Braised butternut squash, truffle mushrooms (Vegetarian with gluten-free potatoes or arugula mix)	

OUR SIGNATURE BREAKFAST POUTINES

THE SOUL IN A BOWL™@*	17.5
Poached eggs, duck fat fried herb potatoes, fresh cheese curds, slow cooked bacon lardons, brown butter hollandaise	
GOLD DIGGA*	23
Poached eggs, duck fat fried herb potatoes, fresh cheese curds Berkshire roast pork, black truffles, brown butter hollandaise	
CHASING CHICKENS*	17
Poached eggs, duck fat fried herb potatoes, fresh cheese curds, smoked pulled chicken, brown butter hollandaise	
CONFIT DE CANARD*	19
Poached eggs, duck fat fried herb potatoes, asiago, sous-vide duck confit, cranberry jam, brown butter hollandaise	
MEAT-LESS TO SAY*	17.5
Poached eggs, duck fat fried herb potatoes, fresh cheese curds, Hass avocado, ripe tomatoes, brown butter hollandaise (vegetarian with gluten-free potatoes or arugula mix)	
A-LOTT A-LAKS*	22
Poached eggs, duck fat fried herb potatoes, fresh cheese curds, cold-smoked salmon, fresh dill, fried capers, brown butter hollandaise	

MY BLUE PLATE *Specials*

SCRAMBLED CRÊPE	16.5
Pasture raised eggs, mushrooms, peppers, spinach, vegetable ajvar, sundried tomatoes, American Asiago cheese, brown butter hollandaise	
LOBSTER & SHRIMP CRÊPE	24
Butter poached lobster & shrimp scramble, green onions, brown butter hollandaise & truffle pearls	
+ 1/4 oz of organic Sturgeon caviar*	+ 28
DOUBLE TROUBLE*	19
Two eggs over easy, double smoked bacon, aged cheddar, heirloom tomato, chipotle aioli, tender salad greens, Spanish Manchego, artisan brioche	
CROQUE MADAME*	21
Two sunny side eggs, rosemary ham, aged cheddar, truffles, brown butter hollandaise, Spanish Manchego, black truffle carpaccio, French country bread	

Fully Worth The Calories....

FRENCH TOAST TRIFLE	18
Brioche, lemon curd, market berries, pistachios, torched pavlovas	
DO NOT EVEN GO THERE	17
French style crêpe, vanilla custard, berries, banana, fresh whipped cream, pistachios & almonds, Vermont maple syrup	
BANANA "CREAM PIE" FRENCH TOAST	18
Brioche, banana cream, fresh banana, toasted almonds, fresh whipped cream	

TUNA CRUDO*	21.5
Poached eggs, Ahi tuna, Hass avocado, sesame, soy sauce, pommes gaufrettes, cilantro crema, Asian vinaigrette	
GET SHORTY RIB*	24
Poached eggs, duck fat fried herb potatoes, fresh cheese curds, Philly-style beef short-rib, bell peppers, red onions, wild & cultivated mushrooms, brown butter hollandaise	
LOBSTER SCRAMBLE*	24
Lobster & shrimp scramble, duck fat fried herb potatoes, shallots, green onions, American Asiago cheese, brown butter hollandaise	
HOG & SCALLOPS*	27
Poached eggs, duck fat fried herb potatoes, fresh cheese curds, seared scallops, slow cooked bacon lardons, brown butter hollandaise	

SUBSTITUTE FRESH ORGANIC SPINACH OR ARUGULA MIX FOR POTATOES IN ANY OF OUR BOWLS OR SUB ½ POTATOES FOR SPINACH OR ARUGULA MIX (NO CHARGE)

PIEROGIES & DUCK*	22
Hand-pinched pierogies, hardwood smoked bacon, pulled duck confit, green onions, two sunny side up pasture raised eggs, raspberry vinaigrette, micro greens	
GNOCCHI BREAKFAST CARBONARA*	19
Gnocchi, double smoked bacon, brown butter hollandaise, grana padano, raw yolk, petite watercress	
HUEVOS IN' NA BURRITO	17
Tortillas, scrambled eggs, charred tomato salsa, fried pinto beans, blistered shishito peppers, cotija cheese, sour cream, chunky guacamole	
CHILAQUILES*	18.5
Duck fat fried corn tortilla chips, salsa roja, cotija cheese, avocado, tomato, cilantro crema, red pickled onions, pinto beans, sunny side eggs	
Great dish to share BUT do you dare?	

NOT SO BORING BRIOCHE FRENCH TOAST	15
Cinnamon and orange blossom spiced French toast, Vermont maple syrup	
+ Add berries	+ 3
+ Add fresh whipped cream	+ 2
NUTELLA® FRENCH TOAST	16
Brioche, hazelnut gianduja, torched marshmallows, cocoa	
BELGIAN WAFFLE	13.5
Vermont maple syrup, salted butter, powdered sugar	
+ Add berries	+ 3
+ Add fresh whipped cream	+ 2
BUTTERMILK GRIDDLE CAKES	14.5
Buttermilk, flour, cane sugar, whole eggs, butter	
+ Add berries	+ 3
+ Add fresh whipped cream	+ 2

GROWN UP SANDWICHES

THE CLUCK NORRIS	17
Hand pulled smoked chicken, pesto mayo, heirloom tomato, cranberry jam, micro watercress, artisan ciabatta, pommes gaufrettes	
THE NOTORIOUS B.I.T. (8oz)*	19
White truffle aioli, the works, artisan brioche bun, pommes gaufrettes	
THE BIG AHI TUNA BURGER*	21
Peppercorn crusted marinated Ahi tuna, chipotle mayo, guacamole, smoked salt, fennel slaw, citrus vinaigrette, cilantro crema, artisan brioche bun, pommes gaufrettes	
HEIRLOOM. AVOCADO. FIOR DI LATTE	19
Artisan ciabatta, heirloom tomato, Hass avocado, fior di latte mozzarella, truffles, micro watercress, EVOO, pommes gaufrettes (Vegetarian with gluten-free potatoes or arugula mix)	

LAKS CROSTINI*	21
Hand-crafted cold smoked salmon, herbed cream cheese, pickled onions, shaved fennel, friend capers, EVOO, French country bread, pommes gaufrettes	
I DARE YOU TO EXPENSE THIS!	
Add 1oz of organic Sturgeon caviar*	+ 75
FORESTIÈRE TOAST*	21
Wild & cultivated mushrooms, garlic confit, rye bread, chickpea hummus, poached eggs, EVOO, tartufata, lavender fleur de sel, micro-greens	
VEGGIE & GRAIN BURGER	18
Grains & legume burger, garbanzo bean hummus, guacamole, micro watercress, artisan brioche bun, pommes gaufrettes (vegetarian with gluten-free potatoes or arugula mix)	

THREE EGG SCRAM-BLETTES

ALL OF OUR SCRAM-BLETTES ARE SERVED WITH DUCK FAT FRIED HERB POTATOES, FRESH FRUIT & ARTISAN TOAST. SUB POTATOES FOR ARUGULA MIX OR GLUTEN-FREE POTATOES.	
THE LAKS*	21
Cold-smoked salmon, green onions, Spanish capers, fresh dill	
GOTTA CHICK THIS OUT!*	18.5
Hand-pulled smoked chicken, field spinach, semi-dried tomatoes & fresh fior di latte mozzarella	
FARMER JOHN'S DELIGHT*	18.5
Hardwood smoked bacon, rosemary ham, green onions, wild & cultivated mushrooms	
VEGETABLE PRIMAVERA*	17.5
Mushrooms, tomatoes, green onions, bell peppers, field spinach & cotija cheese (vegetarian with gluten-free potatoes or arugula mix)	

OUR LOCATIONS

US NEWPORT BEACH • SCOTTSDALE

CANADA CALGARY • EDMONTON • KELOWNA
SASKATOON • TORONTO • VANCOUVER