

Breakfast

Monday to Sunday | 7:00am – 11:00am

Wedgewood Continental | 35

Yogurt & House-Made Granola Parfait Basket of Artisanal Pastries Croissants, Pain Au Chocolate, Danish, Muffins

Full American Breakfast | 45

Two Eggs Any Style, Chicken Sausage, Crispy Bacon, Roasted Tomato, Sauteed Cremini Mushroom, Breakfast Potatoes, Choice of Toast

Both are Served with Premium Orange Juice or Grapefruit Juice, and Freshly Brewed Artisan Italian Coffee or Loose-Leaf Tea

THE CLASSICS

The Bacchus | 29

Chicken Sausage, Bacon, Sautéed Cremini Mushrooms, Two Eggs Any Style, Choice of Toast, Breakfast Potatoes, Roasted Tomato

Smoked Salmon Eggs Benedict | 29

Smoked Salmon, Hollandaise, Toasted English Muffin, Breakfast Potatoes, Roasted Tomato

Classic Eggs Benedict | 28

Canadian Back Bacon, Hollandaise, Toasted English Muffin, Breakfast Potatoes, Roasted Tomato

Crushed Avocado on Toasted Focaccia (V) | 28

Two Poached Eggs, Arugula & Tomato Salad, Lemon Dressing

Three Egg Omelette | 28

Select Three Fillings: Peppers, Red Onion, Ham, Mushrooms, Spinach, Cheddar Cheese, Chèvre Served with Breakfast Potatoes, Roasted Tomato, Choice of Toast

BC Blueberry Pancakes (V) | 22

BC Blueberry Compote, Québec Maple Syrup

Smoked Salmon Bagel | 26

Cream Cheese, Lemon, Sliced Red Onion, Capers, Dill

HEALTHY & DELICIOUS

Green Smoothie | 14

Mango, Pineapple, Banana, Kale, Oat Milk

Steel Cut Oats (V) | 16

Dried Fruits, Candied Pecans

Fresh Fruits & Berries Plate | 20

Yogurt-Honey, House-Made Granola

Elpie’s Swiss Bircher Muesli | 16

Whole Oats, Yogurt, Apples, Slivered Almonds

Yogurt & House-Made Granola Parfait | 18

Fresh Berries, Raspberry Coulis

Egg White Omelette | 28

Three Egg Whites, Spinach, Tomatoes, Mushrooms, Chives, Arugula & Tomato Salad, Choice of Toast

FRESH BAKED PASTRIES | 6

Choice of

Croissants
Pain Au Chocolate
Danish
House-Made Muffin

BEVERAGES

Juice

Premium Orange or Grapefruit | 9
Tomato | Apple | Cranberry | 7

Artisanal Italian Coffee

Caffè Umbria Italian Artisanal Coffee Thermos | 7
Caffè Latte, Cappuccino, Flat White, Espresso, Caffè Mocha | 7.5
Hot Chocolate | 7.5

Loose-Leaf Tea | 6

Seasonal Blends – Pumpkin Spice | Apple Pie | Herbal Spiced Chai | Ginger Yuzu

Traditional Black Tea – English Breakfast | Decaf English Breakfast | Lavender Earl Grey | Classic Orange Pekoe | Lapsang Souchong

Herbal Infusions – Chamomile Flower | Peppermint Leaves

Scented Green Teas – Organic Floral Jasmine Green Tea | Amour Tea

SIDES

Free-Range Egg (any style) | 6
Chicken Sausage (2 pieces) | 8
Doubled Smoked Bacon (3 pieces) | 8
Breakfast Potatoes | 7
Bowl of Berries & Fruit | 16
Avocado half | 6
Basket of Toast with Preserves & Butter (2pcs) | 8
Pancake | 10
Toasted Bagel & Cream Cheese | 12

Executive Chef | Stefan Hartmann

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A service charge of 18% will be added to all parties of six (6) or more. (GF) Gluten Free (V) Vegetarian

