

Brunch Menu
Available from 9am – 4pm

Breakfast

Fresh Fruit Parfait 🌿 Berries Granola Yogurt Nuts	\$12	Savoy Rancheros Flour Tortilla Refried Beans Chorizo Sausage Pico de Gallo Cheddar Cheese Two Eggs Pesto Guacamole	\$18
Jack's Breakfast 2 eggs Bacon OR Sausage Side Fruit Choice of Brown, White, Rye, or GF Toast	\$16	Avocado Toast Ⓜ Avocado Smoked Salmon Capers, Avocado Tomato Balsamic, Avocado Goat Cheese	\$16
Croissant French Toast 🌿 Berries Nuts Hazelnut Spread Whip	\$15	Breakfast Crepe Asparagus Scrambled Eggs Diced Ham Mozzarella Dijon Mustard Hollandaise Home Fries	\$16
Omelette Savoy Grilled Asparagus Confit Cherry Tomato Goat Cheese Home Fries Choice of Toast	\$17	Sweet Crepe 🌿 Mixed Berries Custard Hazelnut Spread Whipped cream	\$15
Classic Benedict Ham Hollandaise English Muffin Home Fries	\$18	Breakfast Poutine Home Fries Cheese Curds Bacon Hollandaise Fried Egg	\$17
Asparagus and Goat Cheese Benedict 🌿 Grilled Asparagus Goat Cheese Poached Egg Hollandaise	\$19	French Onion Soup Craft Beer Base & Red Wine Beef Broth Swiss Cheese	\$12
Dauphinoise Potato Benedict Poached Eggs Mustard Hollandaise Bacon	\$20		
Crepe Share Board Crepes Mixed Fruit & Berries Bacon Peanut Butter Crème Fresh Syrup Berry Compote Sliced Almonds Hazelnut Spread	\$24		

Salads

Whole Earth Salad Ⓜ 🌿 Cranberries Sunflower Seeds Seven Grain Medley Mixed Legumes Cilantro Lime Vinaigrette Feta Cheese	\$19	Duck Salad Duck Tomatoes Mixed Greens Red Onion Goat Cheese Dried Cranberries Mandarin Orange Orange Rosemary Dressing	\$25
Niçoise Salad Tuna Greens Kalamata Olives Tomatoes Green Beans Radish Potatoes Anchovy Sherry Dijon Vinaigrette Quail Egg	\$23	Grilled Steak Salad Striploin Goat Cheese Spinach Cherry Tomatoes Red Onion Fingerling Potatoes Balsamic Dressing	\$26
Avocado Cucumber Salad Ⓜ Ⓧ Avocado Cucumber Sweet Potato Carrots Radish Tomatoes	\$17	Massaged Kale Salad 🌿 Baby Kale Cranberries Sliced Almonds Goat Cheese Cranberry Poppyseed Vinegar Dressing	\$17

Wine Wednesdays 9am-11pm
6oz \$6, Flights \$12, Bottles \$25



Sandwiches

Served with your choice of French fries or house salad.

<p>Roasted Chicken Club Chicken Bacon Tomatoes Cheddar Aioli Lettuce Ciabatta Loaf</p>	\$18	<p>Avocado & Sweet Potato Wrap [Ⓟ] [🌱] Avocado Sweet Potato 7 Grain Quinoa Cucumbers Aioli Lettuce</p>	\$17
<p>Savoy Burger Triple Cream Brie Onions Bacon Aioli Tomatoes Lettuce Brioche Burger Bun</p>	\$18	<p>Caprese Sandwich [🌱] Tomatoes Mozza di Bufala Pesto Spring Mix Blend Balsamic Reduction Baguette</p>	\$18
<p>Veggie Burger [🌱] [Ⓟ] Beyond Beef Lettuce Onions Tomatoes Brioche Burger Bun</p>	\$19	<p>Blackened Chicken Sandwich Chicken Breast Cajun Seasoning Nut Butter Roasted Red Pepper Jam Tomatoes Red Onion Lettuce Brioche Burger Bun</p>	\$18
<p>Smoked Salmon BLT Salmon Red Onions Bacon Tomatoes Cucumbers Aioli Baguette</p>	\$16		

Desserts

<p>Crème Brûlée fresh berries</p>	\$9	<p>NY Cheesecake Wild Berry Compote</p>	\$9
<p>Chocolate Cake</p>	\$9	<p>Chocolate Souffle</p>	\$9

Drinks

<p>COFFEE Nine to Five Coffee Co. Gourmet Blend Coffee</p>	\$3	<p>JUICE Cranberry Tomato Orange Pineapple Clamato</p>	\$3
<p>TEA English Breakfast Early Grey Green Tea Chai Chamomile Peppermint Orange Pekoe</p>	\$3	<p>SOFT DRINKS Pepsi Diet Gingerale 7up Soda Tonic Iced Tea</p>	\$3
<p>ESPRESSO Single \$3 Double \$5 Made with Nine to Five Coffee Co. Espresso beans</p>		<p>SHIRLEY TEMPLE</p>	\$5
<p>CAFÉ AU LAIT Made with Nine to Five Coffee Co. Espresso beans</p>	\$5	<p>MILK 2% White Milk 2% Chocolate Milk Almond Milk Oat Milk</p>	\$3
<p>CAPPUCCINO Made with Nine to Five Coffee Co. Espresso beans</p>	\$5	<p>SAN PELLEGRINO 750ml</p>	\$5

Parties over the size of 8 will have an auto gratuity of 18%