

BRUNCH MENU

AVAILABLE UNTIL 16H EVERYDAY

BENEDICTINES

CLASSIC BENEDICT

Poached eggs and ham served on an English muffin, covered in house made Hollandaise sauce, fresh baby greens and a side of crispy smashed baby potatoes 19

SMOKED SALMON BENEDICT

Poached eggs, smoked salmon and capers served on an English muffin, covered in house made Hollandaise sauce, fresh baby greens and a side of crispy smashed baby potatoes 23

CHORIZO BENEDICT

Poached eggs, chorizo sausage, and avocado, served on an English muffin, covered in house made Hollandaise sauce, fresh baby greens and a side of crispy smashed baby potatoes 21

DAUPHINOISE POTATO BENEDICT

Poached eggs and Bacon served on a Dauphinoise potato, covered in house made Hollandaise sauce, fresh baby greens 23

FLORENTINE BENEDICT

Poached eggs, creamy tarragon spinach, served on an English muffin, covered in house made Hollandaise sauce, fresh baby greens and a side of crispy smashed baby potatoes 19

LES OEUFS

Choice of Toast: Multigrain, Sourdough, Rye, or Gluten Free (+\$1.45)

LE BANQUET

Three eggs, baked beans, two sausage, three double smoked bacon, ham, fresh baby greens, crispy smashed baby potatoes and choice of toast 23

DEJEUNER DE BASE

Two eggs, choice of double smoked bacon, ham, sausage or tomato, fresh baby greens, crispy smashed baby potatoes and choice of toast 18

Monday to Friday

Before 11am*

Dejeuner De Base

Only 12^s

*Not available on holidays

DEJEUNER À LA SAVOY

OMELETTE SAVOY

3 Egg Spinach, cherry tomatoes, goat cheese, served with fresh baby greens, crispy smashed baby potatoes and choice of toast 22

HAM & CHEDDAR OMELETTE

3 Egg Ham and apple wood smoked cheddar cheese, served with fresh baby greens, crispy smashed baby potatoes and choice of toast 21

STRAWBERRY & CHOCOLATE HAZELNUT

Crepes filled with fresh strawberries and a chocolate hazelnut spread, finished with candied pecans 18

BLUEBERRY PANCAKES

Three blueberry pancakes, served with a mini yogurt parfait, and a taste of orange juice 19

WAFFLE

Waffle, fresh berries, whipped cream, served with mini yogurt parfait, and taste of orange juice 19

AVOCADO TOAST & EGGS

Two soft poached eggs and avocado, on char multigrain, Sriracha sauce, hempseed, served with fresh baby greens 22

SMOKED SALMON TOAST & EGGS

Two soft poached eggs, smoked salmon, cream cheese, red onion, balsamic reduction on char multigrain, served with fresh baby greens 23

POUTINE MATIN

Crispy smashed baby potatoes, bacon, cheese curds, house made Hollandaise sauce, topped with two fried egg 19

CHALLAH FRENCH TOAST

Served with warm berry compote, fresh fruit, maple syrup and whipped cream 21

À CÔTÉ

BAKED BEANS 3 DOUBLE SMOKED BACON 4½
SAUSAGE 4½ SMASHED BABY POTATOES 2½
FRESH GREENS 4½ SMALL FRUIT BOWL 6
HOLLANDAISE SAUCE 3

SANDWICHES

SERVED WITH HOUSE CUT FRIES, SWEET POTATO FRIES (+3\$), MIXED GREENS (+2\$), POUTINE (+3\$), CAESAR SALAD (+3\$), TRUFFLE FRIES (+3\$)

GRILLED CHICKEN CLUB

Herb Lemon Chicken Breast / Bacon / Applewood Smoked Cheddar / Onion / Tomato / Lettuce / Chipotle Aioli / Focaccia Bread 22

SAVOY BURGER

Double Beef Patty / Double Cream Brie / Pickled Onion / Bacon / Garlic Citrus Aioli / Tomato / Lettuce / Pickles / Toasted Brioche Bun 22

VEGGIE BEYOND BURGER

Beyond Meat Plant Patty / Lettuce / Pickled Onion / Tomato / Guacamole / Citrus Garlic Aioli / Toasted Brioche Bun 19

SALMON BURGER

Grilled Salmon Filet / Onion / Lettuce / Feta Cheese / Citrus Garlic Aioli / Toasted Brioche Bun 23

BRASS BURGER

Double Beef Patty / Crispy Onions / Savoy BBQ Sauce / Smoked Cheddar / Lettuce / Tomato / Pickles / Chipotle Aioli / Spice / Toasted Brioche Bun 21

SOUP

FRENCH ONION

Red Wine Beef Broth / Parmesan Cheese / Croutons / Gratinée 12

SOUP OF THE DAY

Ask your server about the Soup of the day 9

MIMOSA FRIDAYS

5\$ MIMOSA

5\$ SAVOY SUNRISE

25\$ VIVA SPUMANTE 750ML

40\$ SANTA MARGHERITA BRUT VALDOBBIADENE

PROSECCO SUPERIORE 750ML

SALADES

SAVOY GREENS

Organic Mixed Greens / Shredded Carrots / Goat Cheese / Cherry Tomatoes / Radish / Avocado / Candied Pecans / Sherry Vinaigrette / Cucumbers / Red Cabbage 19
Add lemon herb chicken breast (+5\$)

NIÇOISE SALAD

Seared Tuna / Organic Mixed Greens / Kalamata Olives / Cherry Tomato / Green Beans / Radish / Potato / Fried Anchovy / Boiled Egg / Cucumbers / Red Cabbage / Onion Jam / Sherry Vinaigrette 28

CAESAR SALAD

Romaine Hearts / Baby Kale / House Made Croutons / House Caesar Dressing / Parmesan / Bacon 19
Add lemon herb chicken breast (+5\$)

WARM STEAK SALAD

Striploin / Goat Cheese / Wild Mushrooms / baby Spinach / Cherry Tomatoes / Onions / Red Baby Potatoes / Garlic / red wine / Balsamic Glaze 31

BREUVAGES

Coffee 3

Espresso Single 4 Double 6

Café au lait / Latte 6 Cappuccino 5

Tea 3

English Breakfast / Early Grey / Green Tea / Chai / Chamomile / Peppermint / Orange Pekoe

Milk 4

White Milk / Chocolate Milk / Almond Milk

Juice 4

Apple / Orange / Cranberry / Tomato / Pineapple / Clamato

Soft Drinks 4

Pepsi / Diet / Ginger ale / 7up / Soda / Tonic / Iced Tea

San Pellegrino (750ml) 7

Akwa 4

botanica infused sparkling water (500ml)

Caesar Sundays!

All day

\$6