



BRUNCH MENU

BENEDICTS *(Available gluten friendly and vegetarian upon request)*

(All Benedicts served with 2 Poached eggs, hollandaise sauce, house potatoes and house salad)

(upgrade salad to fresh fruit cup-\$4)

Croissant Benedicts

- Avocado and tomato jam 23
- Bacon and spinach 23
- Pastrami and dijon 24
- Caramelised onions, mushroom and spinach 24
- Smoked Salmon and spinach 25

Traditional Benedict

22

(Bacon and ham with mozzarella on English muffin)

Croffle Benedict**

26

(Bacon and avocado smash, tomato jam on Croffle)

FARM FRESH EGGS *(Ask for Vegetarian option : Avocado)*

Classic (GF A)

18

(2 Eggs and apple wood smoked bacon, house potatoes, berry compote & Croissant)

Sweet and Savory

19

(2 free run eggs, bacon and maple syrup)

Choose 1: *Buttermilk pancake, Brioche French toast or Croffle)*

Eggs-quisite

26

(2 Eggs, bacon, house Potatoes, banana-lemon curd Brioche french toast with vanilla chantilly cream)

Eggs-plosion

25

(2 Eggs, bacon, house Potatoes and banana- berry croffle with vanilla chantilly cream)

Eggs-ellent

25

(2 Eggs, bacon, house Potatoes and Pineapple compote pancake with vanilla chantilly cream)

Egg white Omelette (GF A)

21

(Egg white Omelette filled with 3 cheese and bacon, house potatoes, berry compote and Croissant))

Cheese Omelette (GF A)

22

(Egg omelette filled with 3 cheese, and bacon, house potatoes, berry compote & Croissant))

ADD ON'S: *Hollandaise sauce- \$3, Maple Syrup - \$3, Avocado -\$5,
Bacon (2 strips) -\$5, potatoes -\$5.5*

CF SIGNATURE

Croque Madame** **23**
(Pastrami and Swiss cheese on brioche, bechamel topped with sunny side egg and hollandaise served with house potatoes)

Croissant Breakfast** **26**
(Egg Roll on croissant with bacon and hollandaise, house potatoes and yogurt parfait)

CF Breakfast** **26**
(Oven baked bacon & cheese omelette, 1 slice Brioche French toast and yogurt parfait)

SWEET SIDE

(All sweet plates served with vanilla chantilly cream and topped with powdered sugar)

Croffles and Compote** **18**
(2 Croffles and mixed berry compote)

Croffles and fruits **22**
(2 Croffles and fresh seasonal fruits)

Buttermilk Pancakes **21**
(2 buttermilk pancakes, pineapple compote and toasted coconut crumble)

Brioche French Toast **21**
(2 slices Brioche french toast with candied seeds, and mixed berries)

LIGHTEN UP (Add : house Potatoes **or** organic mixed greens - **\$5.50**)

Caprese Croque-Monsieur (v) **15**
(Grilled sandwich filled with Fresh Mozzarella, sundried tomatoes, Pesto on brioche topped with béchamel sauce, mozzarella cheese)

Croque-Monsieur** **15**
(Our house baked brioche with ham and Swiss cheese topped with béchamel sauce and mozzarella cheese)

Avocado Tartine (GF A) **16**
(Avocado smash, feta, 2 poached eggs, tomato jam, teriyaki drizzle and Creamy pesto on multigrain)

Smoked Salmon Croissant **16**
(Smoked wild sockeye salmon lox, lettuce, capers and sour cream with Dijon mustard on house baked croissant)

KIDS MENU (For kids 10 and under only)

(Add : house Potatoes **or** organic mixed greens - **\$5.50**)

1 Egger (1 free run egg, 1 bacon strip and croissant with compote) **13**

Brioche Grilled Cheese (Brioche Bread toasted with Canadian medium cheddar) **14**

Sweet tooth (Add -Mixed-berry compote **or** Fresh Chantilly Cream - **\$2.50 each**) **14**
(1 Brioche French toast, 1 Buttermilk pancake, maple syrup)

**We use local free run eggs and local organic flour for all our breads.
House recommended (**), Gluten free Available (GF A), Vegetarian (v)**