



11:00 am Weekend Brunch Menu

<b>Soup of the day</b> w/ grilled crostini	\$7
<b>Miso Salad</b> , Chopped lettuce, cabbage, mushroom, black rice, toasted almonds, egg	\$15
<b>Big Red</b> , Mixed greens, goat cheese, red onion, walnuts, beets, blueberries, raspberry vinaigrette	\$15
<b>1895 Edition Pancakes</b> , Stacked served with lemon, sugar, and Quebec maple syrup <i>Add blueberries, caramelized banana or shaved cheddar</i>	\$15 \$3
<b>Quebec Honey Granola</b> , Bitter chocolate, dried berries, coconut, nuts and seeds, vanilla bean yogurt	\$12
<b>Challah French toast</b> , Lemon sugar, Quebec maple syrup	\$14
<b>Caramelized apple Ricotta toast</b> , Creamy ricotta, caramelized apples, basil, maple syrup on grilled toast with crushed pecans	\$15
<b>Mushroom Eggs Benedict</b> on a smashed Cosmo potato and béarnaise	\$16
<b>Avocado Shrimp Salad</b> , stuffed avocado with shrimp salad, baked egg gratin	\$18
<b>Breakfast Tartar Salad</b> , <i>Beef tartar or salmon tartar</i> , poached egg, brown rice, veggies, Nori, cashews, miso, aioli	\$20
<b>Huevos Ranchero</b> , Bacon, baked beans, 2 baked eggs, flat bread served on the side with spices, Pico de gallo.	\$18

**Saint Pierre Breakfast**, 2 pancakes, 2 eggs, bacon or beef sausage and beans, Cosmo potato \$18

<b>Breakfast BLT</b> , "House Made" thick cut bacon, tomato, Boston lettuce, aged cheddar, 2 over easy eggs, garlic mayo	\$18
<b>Spicy Turkey burger</b> , Chipotle mayo, guacamole, pickled fresh cucumber, tomato	\$17
<b>Otago Beef burger</b> , Creamy coleslaw, aged cheddar, tomato, romaine	\$17
<b>Grilled Portobello &amp; Goat cheese</b> , On whole wheat with seasonal vegetables and pesto	\$13

**Otago Pad Thai**, Vegetables and Tofu \$15 *add chicken \$4, beef or shrimp \$6*

*Add thick cut bacon, beef sausage, Cosmo potato or cheese to anything add* \$3

*Complimentary Coffee served all day with Brunch*

*\*Our kitchen is not a nut free or any other allergen free environment*

All Prices Include taxes