



Belcourt Brunch

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| House-made labneh, fresh seasonal fruit and vanilla syrup                                     | 6.00  |
| Warm buttermilk biscuits with Italian butter, house made ricotta. honey and preserves         | 7.00  |
| Caesar salad made to order with anchovies, aged parmesan, lemon and croutons                  | 9.00  |
| 1/2 dozen oysters with Champagne-shallot mignonette and lemons                                | 15.00 |
| Maple almond granola with dried cranberries, bananas and organic whole milk or organic yogurt | 8.00  |

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| Personal eggs your style with lamb ham, bacon or pork sausage, smoked paprika fried potatoes, mixed greens | 9.00  |
| Smoked salmon omelet with cream cheese, red onions, capers, grilled bread and mixed green salad            | 11.00 |
| Cheddar and maple cured bacon omelet with grilled bread and mixed green salad                              | 9.00  |
| Salt cod hash with poached eggs, harissa, scallions and grilled flat bread                                 | 10.00 |
| Vegetable frittata with oregano, ricotta cheese, mixed green salad and grilled bread                       | 8.00  |
| Shirred eggs with mushrooms, spinach, maple cured bacon, Manchego cheese and grilled bread                 | 10.00 |

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| Vanilla and bourbon French toast with house made ricotta and New York State maple syrup                   | 10.00    |
| Croque Madame with house-cured lamb ham, gruyère, mornay sauce and fried eggs                             | 11.00    |
| Grilled cheese and sage sandwich with organic tomato soup and mixed green salad                           | 9.00     |
| Pani Frattau, music-paper bread lasagna with house made ricotta, crème fraiche, parmesan and poached eggs | 10.00    |
| Burger: Lamb or Beef with spicy tomato ketchup, zucchini pickles, fries and housemade bun                 | 12.00    |
| Choice of: goat cheese, blue cheese, cheddar, grilled red onions or housemade bacon                       | \$2 each |

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| House cured maple bacon                      | 5.00 | Fries                              | 4.00     |
| House made pork sausage with Dijon mustard   | 5.00 | Fresh seasonal fruit               | 3.00     |
| House made blood sausage with grainy mustard | 5.00 | House made yogurt with local honey | 3.00     |
| House made boudin blanc with Dijon mustard   | 5.00 | Organic tomato soup                | 6.00     |
| Smoked paprika fried potatoes                | 4.00 | Grilled filone bread               | 2.00     |
| House made baked beans                       | 4.00 | House made preserves or jam        | add 1.00 |

Dessert

Chocolate pot de crème 7.00

Pot of Hot Tea 5.00

- Earl Grey with Lavender
- Pure Organic Rooibos
- Roman Chamomile and Mint
- Green Jasmine and Rose Petal
- Lemon Verbena

Seasonal Warm Drinks 4.00

- Hot chocolate
- Spiced cider

Fresh Squeezed Juices

- Belcourt Fizz 5
- Orange or Grapefruit 3/5

No substitutions or egg whites