



Caffé Italiano

BRUNCH PRIX FIXE

11:00AM - 2:30PM

TO START BRUNCH MIMOSA

&

SEASONAL FRESH LEAFY GREENS

FIOR DI LATTE, BERRIES, CUCUMBERS, HEIRLOOM TOMATOES,
AGED BALSAMIC

MAINS

CHOICE OF...

THE HARVEST

FRIED EGGS (2), GRILLED FARMERS SAUSAGES, APPLE
SMOKED BACON, GRILLED TOMATOES, SKILLET POTATOES,
AND TEXAS TOAST

OR

AAA STEAK & EGGS

ALBERTA DRY AGED AAA CUT OF BEEF, 2 SCRAMBLED EGGS,
ROASTED FINGERLING POTATOES, GRILLED TOMATOES,
MUSHROOMS, AND TEXAS TOAST

OR

RAISIN & CINNAMON FRENCH TOAST

EGG CUSTARD, WARM MAPLE SYRUP, RASPBERRY BUTTER,
FRESH BERRIES, AND CHANTILLY CREAM

DESSERT

LEMON CURD SWISS ROLL

CHANTILLY CREAM & FRESH BERRIES

\$30.00
PER PERSON

À LA CARTE OPTIONS

OYSTER BAR

HALF DOZEN OYSTERS | MIGNONETTE, ORANGE
HORSERADISH, HOMEMADE COCKTAIL SAUCE,
LIME & LEMON \$22

DOZEN OYSTERS | MIGNONETTE, ORANGE
HORSERADISH, HOMEMADE COCKTAIL SAUCE,
LIME & LEMON \$42

BENNY FLORENTINE

TOASTED MUFFIN, CANADIAN BACON, SPINACH,
TARRAGON POACHED EGGS, GRILLED TOMATOES,
SKILLET POTATOES, HOLLANDAISE SAUCE, CHIVES \$16

WARM HONEY FRIED CHICKEN AND WAFFLE

SOUTHERN STYLE FRIED CHICKEN, BELGIAN
WAFFLES, WARM HONEY FROM OUR APIARY,
BRAISED RED CABBAGE \$18

AVOCADO TOAST

2 POACHED EGGS, SOURDOUGH, FETA, TOMATOES
CONFIT, SHALLOTS, CITRUS, CILANTRO, ROCKET \$16

QUICHE LORRAINE

FLAKY SHORTCRUST PASTRY, GRUYERE CHEESE,
RICH EGG CUSTARD, APPLE SMOKED BACON,
CAYENNE, PAPRIKA, FRESH HERBS, ROCKET SALAD \$16

STEAK & EGGS

ALBERTA DRY AGED AAA CUT OF BEEF, 2 FRIED EGGS,
ROASTED FINGERLING POTATOES, GRILLED TOMATOES,
MUSHROOMS, AND TEXAS TOAST \$24

FREE RANGE EGGS (COOKED TO YOUR LIKING)

SUNNY SIDE UP, OVER EASY/MED/HARD OR SCRAMBLED \$7

SLICED SEASONAL FRUIT PLATE

\$7

LEMON CURD SWISS ROLL

CHANTILLY CREAM & FRESH BERRIES \$7

WARM CINNAMON ROLLS

BAKED IN CAST IRON, MAPLE BUTTER, AND CREAM CHEESE \$9

PLEASE INQUIRE WITH YOUR SERVER FOR OUR AVAILABLE SELECTIONS