

# Seasonal Favourites

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## ROTATING SIDES

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### Broccoli & Maple Bacon Salad **GF**

Topped with toasted pine nuts **5**

### Veggie Chili **V GF**

Hearty mix of three beans, cilantro, onions, carrots, and toasted spices **5**

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## EGGS: AVAILABLE TILL 4PM

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### Corned Beef Hash

Southern BBQ marinade, sweet peppers, potatoes, caramelized onions, topped with poached eggs and hollandaise; served with toast and fruit **16**

### Stella's French Toast

Cranberry semolina, egg-dipped and fried golden, topped with warm organic fruit compote, whipping cream and maple syrup **14**

### Huevos Rancheros

Veggie chili topped with fried eggs, crisp roti, tomatillo salsa, fruit salad **15**

### Avo Toast & Eggs

Sprouted wheat toast with avocado, two poached eggs, lime pepper, arugula and pepper salad **14**

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## ENTRÉES

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### Hunter's Chicken **GF**

Boneless chicken thighs stewed in tomatoes, mushrooms, fresh herbs and wine, served with basmati rice and seasonal vegetables **17**

### Urban Hippy Feast **GF**

Our amazing house-made veggie patty is served over cauliflower fried 'rice' with egg, raw beet salad, roasted yam gravy; finished with radish seedlings **14**

### Cheesy Bison Meatloaf **GF**

Stuffed havarti and blue cheese, portobello mushroom pan gravy, smoked applewood cheddar smashed potatoes and seasonal veggies **20**

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## SOMETHING SWEET

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### Panna Cotta **GF**

With organic fruit compote **6**

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## BEVERAGES

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### Whistler Brewing Chestnut Ale

Roasted chestnuts impart a unique and bold nutty character, complemented by a light level of hops, for a clean but crisp finish **330ml 6**

### Sumac Ridge Private Reserve Cabernet Merlot

Flavours of dark berry and dark plum, layered with some mocha and vanilla accents **6oz 8 9oz 12**

### Gingerbread Latte

Warm up with an holiday favourite! **6**