



We use locally sourced ingredients and farms whenever possible.

Omelettes \$18

All omelettes served with toast and preserves

The Silvertip 3 Farm Fresh Eggs, Boar Bacon chunks, aged cheddar, green onion, with Hash Brown,

The Lady Mac 3 farm Fresh Eggs, Smoked Ham and Cheddar Cheese, Hash Browns .

Eggs Benedict \$18

In house made hollandaise, two farm fresh poached eggs, toasted english muffins, shredded hash browns

Stone Creek Thick Cut Wild Boar Bacon, poached eggs, topped with Spicy Hollandaise

Van Islander Smoked Salmon, poached Eggs, topped with Hollandaise, cappers and chives

The Fairway Avocado, tomato, spinach, boursin, topped with Hollandaise

Rustica Breakfast \$16

2 farm fresh brown eggs any Style, thick cut bacon(4) or sausages(4) and shredded hash browns, toast

Add an extra egg and meat choice for \$4

Breakfast Bowls \$17

served with yukon gold hashbrowns, toast and preserves

Mount Grassi Grana podano parmesan cheese, chick peas, snap peas, kale, topped with a poached egg

Three Sisters chorizo sausage, roasted red pepper, plum tomatoes, scrambled eggs, shredded pepper jack cheese

The Bow Valley scrambled egg, diced tomato, green onion, panchetta

Sweeter Choices

Short Stack of Cakes(4) with Bacon \$16

Tall Stack of Cakes (6) with Bacon \$17.50

Belgian Waffle with Fruit Topping \$17

Orange French Toast, with Bacon \$16

All of the sweeter choices come with whip cream, maple syrup, berries and whipped butter

Sides

Fresh Fruit Bowl \$6

Extra Egg \$4

Bacon(4) \$6

Sausage (4) \$6

Hash Browns \$4

Side Toast \$4