

Norwegian-style morning bun with cardamom, raisins and caramelised goat whey

Thick cut whole grain toast with sunflower seed butter and maple-cranberry compote

Sweet pea & wheat berry salad with Smugtown oyster mushrooms, Bolton greens, sherry vinaigrette and a fried quail egg

Warm cornmeal crepe filled with honey bourbon butter and toasted pecans

Yogurt with griddled banana, rum caramel sauce and banana bread croutons

Fish plate

smoked salmon and mackerel with grainy rye bread, housemade chive cream cheese, chopped egg [capers], and pickled vegetable salad

“Green eggs and ham”

house-cured ham steak and fresh herb pesto scrambled eggs. Served with grilled sourdough and potatoes rosti

Fried chicken

with a savory rye-cornmeal biscuit, braised chicken gravy, and tangy cole slaw

“Rueben benedict”

caraway rye english muffin with corned beef, sauerkraut, baby swiss, fried eggs and thousand island hollandaise. Served with house pickles

Cinnamon raisin french toast

with baked apple, cider butterscotch sauce, and spiced creme fraiche

“Madeleine’s Omelette:”

French-style omelet with Underpass & mustard croutons [sounds weird but it’s off the hook]. Served with potatoes rosti and dressed greens

Wilted green salad

with First Light feta, carrots, roasted oranges, braised red onion, citrus-sherry vinaigrette,

