

SUNDAY BRUNCH 11AM-2PM

LOBSTER BENNY Lobster Benedict served with Nova Scotia Lobster meat, tarragon hollandaise, crispy potato pancake and side fruit salad (GF BY REQUEST) OW	STUFFED SOURDOUGH FRENCH TOAST Fresh baked sourdough filled with brie and strawberry compote and side fruit salad V
PICO DE GALLO BENNY Tomato, jalapeno, red onion, roasted fresno chili hollandaise, crispy potato pancake and side fruit salad (GF BY REQUEST) V	CROQUE MONSIEUR Fresh baked sourdough bread, black forest ham, swiss and gruyere cheese and bechamel sauce then toasted to perfection
THE OG BENNY Peameal Bacon, hollandaise, crispy potato pancake and side fruit salad (GF BY REQUEST)	FROM THE BAR FRESH ESPRESSO COFFEE Cherry Hill roasted espresso coffee your way. Latte, cappuccino, mocha, macchiato Dairy free alternative at no cost
THE FULL MONTY 2 eggs any style, choice of bacon or maple Spolumbo sausages or avocado served with crispy potato pancake, house made sourdough toast GF (REQUEST)	CHAI AND MATCHA LATTE Tiger spice chai and Mountain tea matcha Dairy free alternative at no cost 6.50
CHORIZO SKILLET Helmets sausage chorizo, tomatoes, peppers, onions, 2 eggs any style, crispy potato pancake, chipotle aioli, micro cilantro (GF BY REQUEST)	SUNDAY MIMOSA FLIGHT 9 oz Winemakers CUT sparkling wine with three Okanagan seasonal juices Alcohol liberated Sparkling wine option \$15
CHICKEN CORDON BLEU & WAFFLES Local chicken stuffed with black forest ham, swiss cheese, herb waffles, warm mascarpone maple	TAITTINGER CHAMPAGNE GLASS 5 oz of French Taittinger champagne
syrup Add two eggs your style \$6 CONTINENTAL CLASSIC 18	THE PADDINGTON MARGARITA (20Z) Olmeca reposado tequila, St-Germain, Davison Orchard marmalade, fresh lemon and cinnamon salt rim

Add extra egg \$3, Add extra meat \$6, GF bread \$2, Add hash \$5, Add 1/2 Avocado \$5

Selection of herbal teas from Numi also avaliable

Fresh baked croissant served with seasonal fresh

fruit and haskup berry yogurt

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