BREAKFAST

The Basic

Two Free Run Eggs, Any Style, Pesto Hash Browns, Hot-Buttered Fresh Multigrain or Sour Dough Toast 8~

Vegan Scramble Basic 9.5∼

Side Orders

Warm Banana Bread "on the fly" Extra Free Range Egg 2~ House Bacon 2~ Maple Sausages 3.5~ 3.5~ Lean Canadian Back Bacon Daily Gourmet 'Galloping Goose' Sausages 3.5~ "The Works" (1 Maple Sausage, 2 Bacon and 6~ Thyme Roasted Tomato) 5~ Roasted Free Range Chicken House Made (Veg) Mushroom Sausage 3.5~ Avocado 2~ Thyme Roasted Tomato or Mushrooms or Fresh Tomato 2~ Toast 2~ Smoked Paprika Béchamel Sauce 2~ House Made Aioli 1~ Pesto Hash Browns 2.5~ Fresh Fruit 4~

Feature Organic Oatmeal (vegan)

Check the Fresh Sheet or Ask Your Server* 9~ Served with Milk, Soy Milk or Almond Milk

Bliss Raw Organic Granola (vegan)

Served with Milk, Soy Milk or Almond Milk*

Add Yogurt

2~

Life of Rhiely Griddle Cakes

Organic Spelt Flour and Banana Pancakes Served with Fresh Fruit Whip Cream and Organic Maple Syrup *

Curry Tofu Scramble

House Made Curry Spice with Sautéed Organic Green Cuisine Tofu, Julienne Peppers and Onion, Braised Greens & Fresh Diced Tomato Served with Pesto Hash Browns and Multigrain Toast (Vegan)

11~

Mushroom & Back Bacon Scramble

Thyme Roasted Mushrooms with Diced Back Bacon in Cream Cheese Scrambled Eggs Served with Pesto Hash Browns and Hot Buttered Toast

11~

Mo's Biscuit

Cream Cheese Scrambled Eggs, House Bacon, Fresh Basil, Roasted Red Pepper, Havarti Cheese and House Aioli on a Buttermilk Biscuit served with Pesto Hash Browns

11~

Chinatown Dragon Bun

Sweet Chinese Sausage, Julienne Onions and Peppers, Avocado, Spicy Chili Bean Sauce with Cream Cheese Scrambled Eggs On a Whole Wheat Bun with House Aioli Served with Pesto Hash Browns.

11~

Huevos Rancheros

Two Eggs, Any Style, Organic Frijoles Piquante Rojo (Spicy Red Beans) and Goat Feta Cheese, Set Atop Two House Made Corn Tortillas, Fresh Lime, Avocado, and Cilantro Served with House Made Salsa and Roasted Apple

(Vegan: Sub Tofu for Eggs and Feta)*

13~

Half order

9~

The Simon Whitfield Yam Omelette

(Eat like an Olympic Champion)

Sage Roasted Yams, Onions, Peppers and Fresh Basil Topped with Goat Cheese and Served with Hot Buttered Toast and Pesto Hash Browns

13~

Creamy Sausage Omelette

Choice of Galloping Goose Sausage, Sautéed Red Onions, Mushrooms and Greens with a White Wine Cream Sauce Served with Hot Buttered Toast and Pesto Hash Browns

13~

Mo:Lé Benny

Two Poached or Scrambled Eggs, Avocado and Thyme Roasted Tomato on a Buttermilk Biscuit with Smoky Paprika Cream Sauce, Served with Pesto Hash Browns

12~

Add Lean Canadian Back Bacon

3~

Sub Fresh Fruit or Organic Salad for Hash Browns 2~