

BREAKFAST

Smoked Salmon Bagel

smoked salmon with avocado mash, cherry tomatoes, pumpkin seeds and chives served on our homemade toasted montreal-style bagel.

BOWLS

Fruit Bowl \$100.00

SEASONAL FRESH FRUIT ALL SLICED UP AND READY TO ENJOY

Green Bowl \$175.00

sweet greens! spinach, avocado, celery and cucumber mixed with bananas, berries, almond milk, peanut butter, seeds and topped with our homemade granola

Acai Bowl \$175.00

superfruit açai mixed with bananas, berries, almond milk, greek yogurt and topped with our homemade granola.

SWEETS

PB Pancakes \$190.00

back by popular demand! hotcakes with our homemade peanut butter maple syrup. served with your choice of bacon or breakfast sausage

Churro waffles \$195.00

you read that right. served with seasonal fruit and homemade berry jam. served with your choice of bacon or breakfast sausage

HOME-BAKED

A+A bagel \$110.00

organic eggs folded with cheese topped with avocado, arugula, cherry tomato and BLACK aioli served on our homemade toasted montreal style bagel.

Breakfast Tacos \$115.00

SCRAMBLED EGG WITH CRUNCHY BACON AND FRESH AVOCADO, TUCKED INTO A CHEESE CRUST OVER FRESH MADE CORN TORTILLAS

Veggie Brekkie \$120.00

avocado mash, grilled mushrooms, sauteed spinach and organic folded eggs with manchego cheese served on our homemade toasted croissant.

Breakfast Burrito \$125.00

SCRAMBLED EGGS, SEASONED POTATOES, CRISPY BACON, FRESH AVOCADO ALL WRAPPED IN A SOFT FLOUR TORTILLA

Bagel BLT \$125.00

BACON, LETTUCE AND TOMATO ON OUR FRESH BAKED MONTREAL STYLE BAGEL

B.E.C \$140.00

Crispy bacon and organic folded eggs with manchego cheese served on our homemade toasted croissant

Avocado Toast \$125.00

avocado mash with cherry tomatoes, pumpkin seeds and chives on our homemade toasted bread, served with BLACK aioli.

EGG DISHES

Eggs Any Style \$140.00

two eggs (your choice of scrambled, over easy, poached or fried) served with a side of fruit, our seasoned potatoes and toast.

Mexican Scrambler \$150.00

two eggs scrambled with Onions, tomatoes and serrano chilies served with a side of fruit, our seasoned potatoes and toast.

Huevos Rancheros \$155.00

two eggs doused in our homemade ranchera sauce over corn tortillas. served with refried beans, avocado and grilled panela cheese.

Chilaquiles (green or red) \$160.00

chilaquiles your way: select which sauce to bathe your tortilla chips served with an organic egg, manchego cheese, crema, onion and cilantro

Oaxaca Cheese Omelette \$175.00

your choice of three ingredients: ham, bacon or sausage + bell pepper, mushroom, onion, tomato, spinach served with a side of fruit, our seasoned potatoes and toast.

A+A Eggs Benedict \$220.00

over easy egGs with hollandaise sauce, crispy bacon, and spinach served on our homemade toasted croissant.

Firehouse Skillet \$240.00

a hearty skillet filled with two eggs, mushrooms, spinach, bacon, breakfast sausage, seasoned potatoes, manchego cheese and topped with green onions.

Lumberjack \$240.00

three organic eggs (your choice of scrambled, mexican style, over easy, or fried) served with bacon, sausage a side of fruit, our seasoned potatoes and toast.

Steak + Eggs \$260.00

a protein packed start to the day. two eggs and grilled arrachera steak served with our breakfast potato and mushroom hash.