

The Restaurant

AT LOUGHEED HOUSE

Brunch

Starters

Feature Appetizer, Ask your server about today's appetizer feature \$12

House Charcuterie, local and house made meats, assorted cheese, pickled items, berries, nuts, and local bread \$19

Lardon & Stilton Salad, on frisee garnished with walnuts, poached egg and grainy Dijon dressing \$16 Add Prawns or grilled Chicken for \$5

Mains

Belgian Waffle, Crispy waffle served with country style bacon topped with whipped cream, fresh blueberries and maple syrup \$18

Duck Confit Waffle, Crispy waffle topped with confit duck, fresh berries, whipped mascarpone cream, a soft egg, and candied sage \$21

Eggs Benedict, poached eggs and local Farm ham with hollandaise on an English muffin served with hash browns and mixed greens \$16

Salmon Benedict, poached eggs with cold smoked Nanuk Salmon on an English muffin topped with hollandaise, served with hash brown and mixed greens \$18

Chocolate, Hazelnut and Banana Stuffed French toast, French toast stuffed with a nutty cream cheese frosting and bananas served with country style bacon, fruit and maple syrup \$18

Mixed Berry French Toast, French toast, mixed berry compote with whipped cream, country-style bacon and maple syrup \$17

Cauliflower Cake, a savory cake filled with parmesan, rosemary, black sesame seeds & turmeric, accompanied by a mix green salad \$15

Desserts

Apple or Saskatoon Pie \$8.50

Chocolate Brownie \$8.50

Dessert Feature \$8.00