

# ALL YOU CAN ENJOY BRUNCH \$49

Includes 2 eye-openers and all-you-can eat a la carte!

Kids Brunch (3-13) \$23 - Under 3, you eat for free

@BARDO.GUELPH

## EYE OPENERS

### CLASSIC CAESAR *GF*

Vodka, lemon, olive

### CLASSIC MIMOSA *GF, V*

Orange juice, sparkling

### CHAI SPRITZ *GF, V*

Chai syrup, sparkling, soda

### PEAR MIMOSA *GF, V*

Pear, sparkling

### 1/2 PINT DRAUGHT BEER *V*

Yes, beer for breakfast!

### COFFEE, TEA, JUICE

Unlimited, please ask your server

## ON THE BUFFET

### YOGURT PARFAIT *GF*

Granola, Thurston's honey

### FRUIT SALAD *GF, V*

Melon and berries

### CHOCOLATE CHIA SEED PUDDING *GF, V*

Vanilla, blood orange, almond

### SCONE TRIFLE

Seasonal jam, clotted cream

### DILLY DEVILED EGGS *GF*

Dill pickle deviled eggs

### MIXED GREENS *GF, V*

Farm greens, seasonal veggies

### PASTA SALAD

Orecchiette, winter greens pesto, butternut squash, caramelized red onion, parmesan

### MUSTARD GREEN POTATO SALAD *GF*

Grainy mustard aioli, honey, arugula

### ANTIPASTO *GF*

Marinated olive & artichoke, cured meats

### CEDAR PLANK TROUT *GF*

Maple miso glaze, za'atar

### SELECTION OF PIZZA

Vegetarian, meat, vegan

### FRESH BREAD & CROISSANTS

Butter, jam

### FROM THE BAKERY

Fresh-baked squares and cookies

(GF) = GLUTEN FRIENDLY (V) = VEGAN

A Pearle Hospitality property

## A-LA-CARTE ORDER UP!

## EGGS

### EGGS BENNY

Peameal bacon, poached egg, hollandaise, toast

### OMELETTE *GF*

Mushroom, smoked cheddar, scallion

### SHAKSHUKA *GF*

Tomato, red pepper, onion, poached egg, grilled haloumi, jalapeño pesto

### HAM & CHEESE CROISSANT

Hardboiled egg, smoked ham hock, chili aioli, aged cheddar

### SCRAMBLED EGG

Crispy spaetzle, chives, pepper

### BRAISED SHORTRIB HASH *GF*

Potato, seasonal vegetable, poached egg

## SAVOURY

### "ALL THE SIDES" *P*

Home fries, bacon, farmer's sausage

### SMOKED SALMON *GF*

Matchstick potatoes, sour cream, red onion

### BISCUITS & GRAVY

House-made biscuits, southern sausage gravy

### LOADED HOUSE PITA

Butternut squash, goat cheese, super seed mix, fried sage

### COCONUT CURRY *V*

Chickpea, cashew, fried tempeh, house naan

### FRIED CHICKEN & WAFFLE

Cornmeal waffle, butter, chili honey

### TATTIE SCONE

House branston pickle, butter

### MARINATED BEET SALAD *GF*

Warm spices, endive, gouda, apple, walnut

## SWEET

### BUTTERMILK PANCAKES

Maple butter

### FRENCH TOAST BREAD PUDDING

Banana, chocolate chip, served with spiced apple compote, warm crème anglaise

### PUMPKIN & CARROT CAKE *V*

Vegan buttercream, spiced pecan, pumpkin seed

### ALMOND FINANCIER CAKE *GF*

Caramelized white chocolate, espresso ganache