

# ALL YOU CAN ENJOY BRUNCH \$51

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

Early Bird Special - Join us before 9:30am for \$39

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

### RHUBARB SPRITZ *GF, V*

Rhubarb, sparkling, soda

### PINEAPPLE MIMOSA *GF, V*

Pineapple, sparkling

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

Yes, beer for breakfast!

### COFFEE, TEA, JUICE

Unlimited

## ON THE BUFFET

### BUILD YOUR OWN 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, spinach, peas, radish, red onion, goat cheese, citrus vinaigrette

### SPRING SALAD *GF*

Bibb & arugula, feta, grilled asparagus, pickled red onion, radish, peas, super seed mix

### POTATO SALAD *GF*

Hardboiled egg, grainy mustard, garlic aioli, spring onion

### ANTIPASTO *GF*

Marinated olive & artichoke, cured meats

### CEDAR PLANK TROUT *GF*

Honey lime glaze, za'atar

### SELECTION OF PIZZA *V*

Vegetarian, meat, vegan

### FRESH BREAD & CROISSANTS

Butter, jam

### FROM THE BAKERY

Fresh-baked squares and cookies

## A-LA-CARTE ORDER UP!

## EGGS

### EGGS BENNY

Peameal bacon, poached egg, hollandaise, toast

### OMELETTE *GF*

Red onion, spring peas, goat cheese

### SHAKSHUKA *GF*

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

### QUICHE

Asparagus, goat cheese, served with mixed greens

### LOADED CROISSANT

Creamed spinach, hardboiled egg, smoked cheddar, everything bagel spice

### CACIO E PEPE SCRAMBLE *GF*

Creamy scrambled egg, black pepper, parm

### HAM & POTATO HASH *GF*

Smoked ham hock, minted peas, shallot, poached egg, parm

## SAVOURY

### "ALL THE SIDES" *P*

Home fries, bacon, farmer's sausage

### BUCKWHEAT BLINI

House-smoked local trout, dill sour cream, sweet pickled apple

### AVOCADO TOAST

House toast, smashed avocado, feta cheese, radish, smoked paprika

### COCONUT CURRY *V*

Chickpea, cashew, fried tempeh, house naan

### FRIED CHICKEN

Harissa marinade, cucumber salad, garlic toum, za'atar

### DUCK 'N' ASPARAGUS *GF*

Grilled asparagus, duck prosciutto, duck fat hollandaise, pickled shallot

## SWEET

### BUTTERMILK PANCAKES

Maple butter

### FRENCH TOAST BREAD PUDDING

Banana, chocolate chip, served with chocolate custard & whipped cream

### STRAWBERRY RHUBARB SHORTCAKE *V*

Vegan biscuit, coconut whipped cream, mint

### ALMOND POLENTA CAKE *GF*

White chocolate & passionfruit mousse, raspberry coulis, pistachio

(GF) = GLUTEN FRIENDLY (V) = VEGAN

A Pearle Hospitality property