

BACCHUS

restaurant & lounge

Breakfast

Saturday – Sunday | 7:00 AM – 11:30 AM

SIGNATURE BREAKFAST

Wedgewood Continental 24	Full American Breakfast 36
house-made fruit & granola yogurt parfait, selection of pastries, muffins, or croissants	two eggs any style, chicken-basil sausage, crispy bacon, grilled tomato, portobello mushroom, golden nugget potatoes, choice of toast,

served with organic orange juice *or* grapefruit juice
and freshly brewed artisan Italian coffee *or* selection of Tealeaves Tea

À LA CARTE

Yogurt & House-Made Granola 16	Three Eggs Omelette (select three fillings) 24
fresh berries, raspberry compote	peppers, onion, ham, mushrooms, spinach, cheddar cheese, chèvre, choice of toast
Steel Cut Oats (v) 14	Avocado Toast (v) 23
dried cherries, apricots, pecans	two poached organic eggs, marinated cherry tomatoes, arugula, country style bread
Bacchus Breakfast 28	Blueberry Pancakes (v) 19
chicken sausage, bacon, tomato, portobello, hash, choice of eggs & toast	bc blueberry compote, pure Québec maple syrup
Classic Eggs Benedict 26	Freshly Baked Items
canadian back bacon, hollandaise, toasted english muffin, hash	white, wheat, sourdough, rye, or multigrain toast 7
Smoked Salmon Eggs Benedict 28	English muffin or plain bagel 7
house-smoked salmon, hollandaise, toasted english muffin, hash	pastry basket (assorted) 9

JUICE

Orange or Grapefruit Juice 8	Tomato, apple, pineapple, or cranberry juice 6
Freshly Squeezed & Organic	

COFFEE & TEA

Italian Artisanal Coffee Thermos 6	Caffè latte 6.5	Espresso 6.5
by caffè umbria	Cappuccino 6.5	Caffè Mocha 6.5
	Flat White 6.5	Hot Chocolate 7.5
Selection of Tealeaves Tea 5.5	thunderbolt darjeeling	apple pie blend
classic orange pekoe	pear green tea	organic wild strawberry
lavender earl grey	organic peppermint	lemon verbena
english breakfast	chamomile	
decaffeinated english breakfast		



(V) Vegetarian | (G) Gluten-Free