

BREAKFAST

~ ALL DAY ~

LIGHT BREAKFAST

BERRY BOWL 10

strawberries, blueberries, raspberries add yogurt or whipped cream +2

OATMEAL 10

gluten free oats, butter, golden raisins, brown sugar, your choice of milk | allow 10 extra minutes add fresh berries +2 | soy, oat, almond milk +1

GRAIN BOWL 18

quinoa, local smoked salmon, avocado, mixed greens, green onions, cucumber, cherry tomatoes, red wine vinaigrette, everything bagel seasoning add two organic eggs +5

AVOCADO TOAST 13

smashed avocado, lime juice, fresh oregano, roasted cherry tomatoes, alfalfa sprouts, seven grain toast

add two organic eggs +5

SALMON PLATE 20

local smoked salmon, dill cream cheese, mixed greens, tomato, red onion, capers, lemon, rustic white toast

add two organic eggs +5

SWEET BREAKFAST

BELGIAN WAFFLES 16

belgian waffle, fresh berries, whipped cream, real grade A amber maple syrup please allow 10 extra minutes

FRENCH TOAST 16

thick-cut brioche french toast, fresh berries, whipped cream, real grade A amber maple syrup

BUTTERMILK PANCAKES 15

three fluffy pancakes, butter, whipped cream, real grade A amber maple syrup

HOUSE MADE GRANOLA 10

gluten free oats, raisins, almonds, coconut, sunflower and flax seeds, milk or yogurt add fresh berries +2 | soy, oat, almond milk +1

EGGS

LILAC BREAKFAST 18

two organic eggs, choice of applewood smoked bacon or chicken apple sausage, breakfast potatoes, rustic white toast egg whites +2

BREAKFAST SANDWICH 17

two fried organic eggs, black forest ham, sharp cheddar cheese, baby arugula, house made pesto, brioche toast egg whites +2

BENEDICTS

two soft-poached organic eggs, hollandaise sauce, rustic white toast rounds, side of mixed greens and cherry tomatoes

CLASSIC EGGS BENEDICT 17

canadian bacon

CALIFORNIA BENEDICT 17 sautéed spinach, tomato, avocado

EGGS ROYALE 19 local smoked salmon

QUICHES 14

allow 10 extra minutes for quiche to be heated choice of quiche served with a side of mixed greens and cherry tomatoes subsitute side salad for half lilac salad +6

OUICHE LORRAINE

black forest ham, jarlsberg swiss cheese, caramelized shallots

VEGETABLE QUICHE

mushrooms, red peppers, caramelized shallots, spinach, jarlsberg swiss cheese

OMELETTES 16

made with three organic eggs, served with mixed greens and cherry tomatoes, rustic white toast

HAM AND CHEESE OMELETTE ham, bacon, cheddar cheese

GARDEN OMELETTE

mushrooms, spinach, caramelized onions, tomato, swiss cheese, avocado

FARMER'S OMELETTE

ham, onions, red peppers, potatoes, cheddar cheese

SIDES

TWO ORGANIC EGGS	5
APPLEWOOD SMOKED BACON	4
CHICKEN APPLE SAUSAGE	4
SMOKED SALMON	6
TOAST	5
BREAKFAST POTATOES	4
FRESH BERRIES	5

BREAKFAST BUBBLES

MIMOSAS orange, peach, guava 10 SPARKLING

Nicolas Feuillatte 187 mL 16 Domaine Ste Michelle glass|750 mL 9|36