

# FRENCHWAY CAFE



SWEET TREATS AND SAVORY DELIGHTS

## BREAKFAST

### Classic Breakfast

2 eggs any style, choice of bacon, sausage, ham or avocado, hash browns and choice of toast

**\$14.95**  
(V/GF/Veg)

### Pharaohs Mediterranean Escape

2 soft poached eggs, babaganoush, tabouleh, grilled tomatoes, zucchini, pickled onions, hash browns, with endless garlic baguette

**\$18.95**  
(V/GF/Veg)

### Breakfast Bun

Fried egg, maple chipotle aioli, cheddar, tomato on a rosemary yam bun with hash browns and choice of:

- Bacon, sausage or ham
- Mushroom and spinach

**\$13.95**  
(Veg)

### Granola Bowl

Vanilla yogurt, blueberry muffin granola, toasted coconut, peach sangria coulis and fresh berries

**\$13.95**  
(Veg)

### French Toast

Topped with peach sangria coulis, brown sugar oat crumble, blueberries, toasted walnuts and maple drizzle

**\$15.95**  
(Veg)

### Oatmeal

Spiced oats cooked in milk with a side of raisins and brown sugar

**\$8.95**  
(V/Veg)

### ADD ON:

- Berries - \$3.00
- Bananas - \$2.00
- Walnuts - \$2.00
- Peach Sangria Coulis - \$2.50

### Omelettes

With hash browns and toast

### Frenchway

3 eggs, sautéed potato, green onion

**\$12.95**  
(GF/Veg)

### Make Your Own

3 eggs and your choice of 3 fillings: green onion, tomato, mushroom, asparagus, roasted pepper, spinach, cheddar, Swiss, feta, bacon, sausage, ham, turkey

**\$15.95**  
(GF/Veg)

### Benedicts

2 poached eggs, hollandaise, on baguette with hash browns

### Salmon

Beet and dill cured gravlax, spinach, capers and fresh dill

**\$19.95**  
(GF)

### Ham

Apple, red onion, cheddar

**\$17.25**  
(GF)

### Veg

Zucchini, roasted red peppers, mushrooms, feta

**\$17.25**  
(GF/Veg)

### A La Carte:

- Bacon, Ham or Sausage - \$4.00
- Fruit Cup - \$4.25
- Fruit Bowl - \$7.95
- Hash browns - \$3.00
- Chefs Hash - \$4.50

- toast options: house made multi grain or white
- substitute hash browns for side house salad or tomatoes = no cost
- upgrade hash browns to Chefs Hash or fruit cup = \$4.00

## PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES

V = can be made vegan - GF = can be made gluten friendly - Veg = vegetarian or can be made that way  
\*prices and ingredients subject to change\*

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### BRUNCH

#### Crepes

##### Strawberry

3 crepes with fresh strawberries, toasted walnuts, maple whip cream **\$12.95**  
(Veg)

##### Pear

3 crepes with spiced cream cheese, red wine poached pears, candied pecans, raspberries **\$13.95**  
(Veg)

##### Ham

2 crepes with ham, spinach, mushrooms, cheddar, topped with hollandaise, pickled onion and sprouts **\$14.95**

##### Turkey Brie

2 crepes with turkey, cranberries, green onions, in a Brie cream sauce topped with asparagus and sprouts **\$16.95**

##### Veg

2 crepes with sweet potatoes, onions, mushrooms, zucchini, roasted red peppers, goat cheese, topped with maple chipotle aioli and green onions **\$15.95**  
(Veg)

#### Add on:

Soup, house salad or hash browns **\$3.00**

#### Sandwiches

With your choice of side: soup, house salad or hash browns

##### The Club

Turkey, hot capicola, Swiss, banana peppers, tomato, lettuce, pesto aioli on a roasted garlic + onion ciabatta **\$17.95**  
(GF)

##### Dillionaire

Chicken breast, dill havarti, chili dill pickles, dill chips, honey mustard dill on a dill croissant **\$18.95**

##### Tuna Melt

Tuna salad, dill havarti, maple chipotle aioli, pickled onion, tabouleh, maple chipotle aioli and sprouts on a croissant **\$16.95**

##### Veggie Toast

Curried cauliflower + chickpea salad, roasted red pepper, cucumber, lime mint yogurt, fresh cilantro on baguette **\$17.95**  
(V/GF/Veg)

#### Salads

Comes with side of baguette

##### House

Mixed greens with cucumber, radish, red onion, tomato, feta, balsamic vinaigrette **\$9.95/half**  
**\$13.95/full**  
(V/GF/Veg)

##### Pear Blue

Mixed greens, red wine poached pear, blue cheese, candied pecans, red onion and strawberries **\$10.95/half**  
**\$14.95/full**  
(V/GF/Veg)

#### Add:

Grilled chicken **\$7.00**

Salmon gravlax **\$7.00**

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