

~~~ Welcome & Good Morning~~~

Served Daily in The Dining Room From 8am - 11am

We are passionate and take pride that ALL our products are made from scratch, using only the finest, freshest, ethically farmed, sustainable ingredients made available to us within our local market

Organic Oats \$10

Maple Raisin, Fruit Sage, Apple Compote

Harbour House Parfait \$1

Yogurt, Farmed & Foraged Berries, Apple Scented Granola

Continental \$16

Parfait, Fresh House Pastries, Seasonal Fruit

Healthy Start Breakfast \$13

Poached Eggs, Winter Greens, Grilled Tomato, Turkey Banger

Crispy Confit Pork Belly Benedict \$21

Grílled Tomato, Winter Greens, Toasted English-style Muffin, Hollandaise, Root Vegetable Hash

Smoked Coho Salmon Benedict \$21

Píckled Shallot, Winter Greens, Toasted English-style Muffin, Hollandaise, Root Vegetable Hash

Classic Breakfast \$18

Eggs any-style, Root Vegetable Hash, fresh baked Red Fife Whole Wheat Toast and choice of thick cut Bacon, Pork or Turkey Banger

Smoked Brisket Hash \$2

Poached Eggs, Farm Fresh Vegetables, Hollandaíse

Buttermilk Pancakes

<u>or</u> \$18

Baguette French Toast

Shady Lane Strawberry Compote, Hazelnut Praline Butter, Sweetened Whipped Cream, Maple Syrup

Quiche de Jour \$

Ever Changing, Poached Egg, Fresh Tomato, Hollandaíse, Herb Garden Salad

All Sides \$5 Unless Stated Otherwise:

Sausage, Bacon, Turkey Banger, Smoked Salmon Two Eggs, House Yogurt, Toast & Preserves, Hash & Root Vegetable, Hollandaíse \$3

Beverages:

Coffee/Carafe \$5/7	Espresso Drínks	\$5
Artísanal Teas \$5.5	Regular Tea	\$4
Organic Apple \$5	Orange Juice	\$4
Cranberry \$4	Grapefruít	\$4

Prices do not include applicable taxes or gratuity.

Discretionary Gratuity Is Added To Room Service & Tables Of 6 Or More

Please inform your server of any food allergies

THE COPPER ROOM

----Sooke Harbour House Resort Hotel...

WEEKEND BRUNCH

THE FOLLOWING ADDITIONAL MENU ITEMS ARE SERVED FROM 11-3PM IN THE COPPER ROOM

HEALTHY START BREAKFAST 15

POACHED EGGS, WINTER GREENS, GRILLED TOMATO, TURKEY BANGER

QUICHE DE JOUR 17

EVER CHANGING, POACHED EGG, FRESH TOMATO, HOLLANDAISE, HERB GARDEN SALAD

BUTTERMILK PANCAKES OR BAGUETTE FRENCH TOAST 18

SHADY LANE STRAWBERRY COMPOTE, HAZELNUT PRALINE BUTTER, SWEETENED WHIPPED CREAM, MAPLE SYRUP

CRISPY CONFIT PORK BELLY BENEDICT 21

GRILLED TOMATO, WINTER GREENS, TOASTED ENGLISH-STYLE MUFFIN, HOLLANDAISE, ROOT VEGETABLE HASH

SMOKED COHO SALMON BENEDICT 21

PICKLED SHALLOT, WINTER GREENS, TOASTED ENGLISH-STYLE MUFFIN, HOLLANDAISE, ROOT VEGETABLE HASH

SMOKED BRISKET HASH 21

POACHED EGGS, FARM FRESH VEGETABLES, HOLLANDAISE