



**WEEKENDS**  
10 AM - 2 PM

**WEEKEND  
BRUNCH**



Gluten Friendly



Vegan

**CARAMEL CREAM FRENCH TOAST 17**

french toast layered with cream cheese, house made caramel & cardamom oat granola

**BREAKFAST SAMOSAS 11%**

two house made samosas stuffed with eggs, farmers sausage, onion, mushroom, bell peppers and light spices - the perfect morning snack

**SMASHED AVO TOAST 15**

creamy smashed avocado, feta, chili oil, balsamic glaze, local microgreens, & crisped carrots on garlic seared focaccia with a dijon salad

**HARVEST BREAKFAST SANDO 17**

smashed avo; spinach, locally smoked bacon, fried egg, aged cheddar, herb roasted bruschetta on a toasted brioche bun with hash browns

**BURSTED EGG FLATBREAD 17**

herb roasted bruschetta, crisp hash browns, crumbled smoked bacon, fresh spinach, house made hollandaise, & a burst egg on top of a freshly baked flatbread

**MEDITERRANEAN BREAKY HASH 18**

crisp hashbrowns, garlic sautéed veg, whipped raita, crumbled feta, house chili oil, mint chutney, two poached eggs, seared focaccia

**HARVEST BENNY HALF 17 | FULL 21 | TRIPLE 24**

poached eggs, locally smoked bacon, smashed avocado, seared tomato & house made hollandaise on freshly baked focaccia from Brynn's with hash browns

**HARVEST FRIED CHICKEN + WAFFLES 19**

house tandoori fried chicken on belgian waffles with house sriracha maple glaze + fanned avocado

**BUILD-YOUR-OWN-BENNY HALF 18 | FULL 22 | TRIPLE 25**

choice of bottom: english muffin, focaccia, puri, aloo tikki, Belgian waffle

choice of 1 protein: smoked bacon, ham, farmers sausage, pulled pork, spiced chicken kebab, tandoori fried chicken, vegan avo egg, crispy tofu

choice of 3 toppings: spinach, red onion, bell peppers, diced tomato, corn, mushrooms, pickled jalapeno, feta, goat cheese, parm

choice of sauce: house classic hollandaise, spiced hollandaise, mint + cilantro hollandaise, gravy

**SIDES + ADD-ONS**

1 egg +2	smoked bacon +4.5
1/2 avocado +4	cured ham +4.5
fried avo-egg +5	farmers sausages +4.5
sliced tomatoes +3	spiced chicken kebab +5.5
hash browns +4	breakfast samosa (1) +6

**SPECIALTY DRINKS**

masala chai 6	drip coffee 3.25	tea 3.25
be bold, add a liqueur to your coffee or chai		

**\$4 MIMOSAS** orange, grapefruit, mango, passionfruit

**VANILLA CHAI 6**

**CARAMEL CHAI 6**

**DIRTY CHAI 6**

prices do not include taxes | please advise your server of any allergies prior to ordering



WEEKENDS  
10 AM - 2 PM

INDIAN  
BRUNCH



Gluten Friendly



Vegan

**ALOO PARATHA 12**

two whole wheat breads stuffed with spiced potatoes and served with raita, whipped butter & mango pickle

**GOBI PARATHA 12**

two whole wheat breads stuffed with spiced cauliflower and served with raita, whipped butter & mango pickle

**PANEER PARATHA 12**

two whole wheat breads stuffed with spiced paneer and served with raita, whipped butter & mango pickle



**PURI ALOO 12**

a light potato curry served with two fried whole wheat breads + mango pickle



**CHOLE BHATURE 15**

chana masala (chickpea curry) served with two fluffy deep-fried leavened breads, mango pickle, spiced lemon onions

**SAMOSA CHAAT 16**

two veggie samosas topped with a chickpea curry, two chutneys, whipped Indian yoghurt, onion, cilantro & spices | Paneer Samosas +2 | Chicken Samosas +2



**IDLI SAMBAR 13**

three fluffy steamed rice cakes (idli) are covered in a flavourful South Indian vegetable curry with coconut chutney

**EGG BHURJI + LACHA NAAN 16**

Indian scrambled eggs cooked with onion, ginger, bell peppers, mushrooms + spices served with two buttery flaked leavened breads

**CHILI PANEER 16**

paneer cooked with a fiery Indian chili sauce, bell peppers, onion, mushrooms + brocolli, served with lacha naan

**BUTTER CHICKEN BOWL 18**

Nandi's famous with cumin basmati rice + lacha naan



**CHANA RICE BOWL 16**

chana masala (chickpea curry) with cumin basmati rice + pappadam



**ALOO RICE BOWL 16**

spiced potato curry with cumin basmati rice + pappadam

**SIDES + ADD-ONS**

puri +3

aloo paratha +6

bhatura +3

gobi paratha +6

lacha naan +3.50

paneer paratha +6

pappadam +4

raita +5

**DRINKS**

masala chai 6 drip coffee 3.25 tea 3.25

be bold, add a liqueur to your coffee or chai

**\$4 MIMOSAS** orange, grapefruit, mango, passionfruit

**VANILLA CHAI 6**

**CARAMEL CHAI 6**

**DIRTY CHAI 6**