

BIRCH & ANCHOR

BRUNCH

EGG \$2 / BACON or SAUSAGE \$4 / HOMEFRIES \$4
HOLLANDAISE \$2

CLASSIC BREAKFAST ————— \$14

2 Eggs, Sausage or Bacon, Homefries, Greens,
Roasted Tomato, Julien's Brioche Toast

EGGS BENNY ————— \$15

Served w/ Homefries & Greens

Farmers - Smoked Brisket, Roja, Sauce Foyot

Foragers - Sauteed Oyster & King Mushrooms, Basil
Pesto Hollandaise

Fishermans - House-made Salmon Lox, Onion, Fried
Capers, Citrus Hollandaise

BRULEE FRENCH TOAST ————— \$13

Juliens Brioche, Strawberry compote, Devonshire Cream

THE BREAKFAST CLUB ————— \$12

Julien's Sesame Bagel or Brioche Toast, Iceberg,
Tomato, Brother's Bacon, Lime Crema, Fried Egg

HUEVOS RANCHEROS ————— \$14

2 Sunny Eggs, Refried Beans, Salsa Roja,
Lime Crema, Cilantro, Crisp Tostadas, Queso Fresco

NS SEAFOOD CHOWDER ————— \$15

Haddock, Smoked Salmon, Halibut, Baby Shrimp,
Scallops, Onions, Leeks, Celery, Carrots & Potatoes with
Cheddar Biscuit

B.A. BREAKFAST BURGER ————— \$20

8oz House-ground Chuck & Brisket Patty, Fried Egg,
Brother's Bacon, LTP, Remoulade, Roja, Cheddar, Crispy
Onions, Brioche

CAESAR SALAD ————— \$11

Baby Kale, Bacon, Garlic Crouton, Parmesan
..... Add Chicken - \$5

MARKET SALAD VG ————— \$12

Local Mixed Greens, Toasted Cashews, Spiced Parsnip,
Golden Beet Chips, Citrus/Tarragon Vinaigrette

THE SOUP ————— \$10

Ask your server for details

CARBONARA ————— \$18

Brother's Bacon, Peas, Linguini, Parmesan,
Poached Egg

CHEESE & CHARCUTERIE ————— \$24

A selection of cured meats & cheeses, house pickles,
compote and crisps
All meat or all cheese available

BREAKFAST PARFAIT ————— \$18

Classic Yoghurt, Granola, Berries, Coconut Shavings

WARM SPINACH SALAD ————— \$14

Soft Poached Egg, Bacon Lardon, Balsamic Vin,
Candied Pecans, Goat's Cheese

EXTRA SHOT ESPRESSO \$1

COFFEE & PASTRIES

ESPRESSO or AMERICANO — \$3

Laughing Whale - Lunenburg, NS

LATTE or CAPPUCINO — \$4

FRENCH PRESS — \$4/\$8

TEA — \$4

Earl Grey, Peppermint, Assam Black, Sencha Green

MOCHA or LONDON FOG — \$5

S'MORE BROWNIE PLEASE! — \$9

Fudge Brownie, Torched House-made Marshmallow,
Sponge Toffee, Graham Crumble

APPLE GALETTE — \$9

Flakey Pie Dough, Spiced Apple/Rum Compote, Vanilla
Chantilly

KEY LIME PIE — \$9

Fresh Lime Curd, Torched Italian Meringue,
Graham Tart Shell, Candied Lime Zest

CHEESECAKE — \$9

Two Flavours, Changes Weekly