

# Brunch with Wilfred

Brunch service **SAT, SUN & HOLIDAY MONDAYS**  
from **9AM to 3PM**

An additional 18% gratuity will be added  
to all parties of 7 or more

◆ **VEGETARIAN** ♠ **VEGAN**  
● **GLUTEN FREE** ♣ **CONTAINS NUTS**

## FOOD MENU

### SOFT SCRAMBLED SANDWICH \$16

brioche bun, 2 free-range eggs, soft cheese.  
Choice of (1) ◆ tomato & dill (2) ham (3) salmon, dill & capers  
served w/ hash browns + *sub gluten free bun* \$2

### ◆ AVOCADO TOAST \$17

seeded rye toast, cherry tomatoes, dill, lemon, olive oil  
& a poached egg or quinoa + *bacon* \$4 + *extra egg* \$2

### ◆● KALE & CRISPY QUINOA SALAD \$16

chickpeas, cucumber, tomato, dill, goddess dressing & sesame  
seeds + *chicken* \$8 + *poached egg* \$2

### TOMATO BACON ROSEMARY FRITTATA \$21

topped w/ arugula & zucchini ribbon salad, toasted pine nuts,  
lemon vinaigrette w/ hash browns

### SMOKED SALMON & TOAST \$19

rye & sourdough toast, cucumber & dill, capers & creme fraiche

### CRAB CAKE BENNY \$24

pacific rock crab, poached eggs, wilfred's hollandaise, apple  
fennel salad, hash browns

### DOUBLE BANANA PANCAKES \$19

classic buttermilk pancakes, candied walnuts  
& praline, caramelized bananas, whipped cream

### DUTCH BABY BENNY \$21

fluffy pancake, two poached eggs, rosemary ham,  
lemon hollandaise, maple syrup, & hash browns  
+ *sub caesar/kale salad* \$3 + *smoked salmon* \$6

### ♣ APPLE BRIE FRENCH TOAST \$22

french loaf, melted brie, fresh granny smith apples, maple  
whipped cream & toasted pistachios

### BRUNCH BURGER \$22

house-made beef patty, aioli, lettuce, tomato, onion,  
bacon & fried egg with hash browns  
+ *cheddar* \$2 + *sub caesar/kale salad* \$3 + *GF bun* \$2  
+ *sub 'Beyond Meat' plant-based patty*

### EGGS IN PURGATORY \$21

two eggs baked in tomato sauce with kale, cherry  
tomatoes, roasted peppers & hash browns

## BRUNCH FEATURE

### TRUFFLE CROQUE MADAME \$27

Moliterno cheese, rosemary ham, fried egg,  
bechamel sauce, shaved black truffle & hashbrowns

## DRINKS

### WILFRED'S X ACE BREWED COFFEE \$3.5

+ *add 1oz House Irish Cream* \$5.75

### LOOSE LEAF TEA \$4

earl grey, black peach & camomile

### KOMBUCHA ON TAP \$7

True Buch Blueberry Rooibos

### MATCHA SUNRISE \$6

orange juice, matcha

### FRESH JUICE \$3

orange or grapefruit

## BRUNCH COCKTAILS

### PINK MIMOSA \$13

Prosecco, grapefruit juice, aperol

### WHITE BEACH BELLINI \$14

Prosecco, white peach puree, peach liqueur

### CAESAR \$13

Vodka, poblano chili, Clamato, lime, spices, olives

### IRISH COFFEE \$13

Irish whiskey, Ace Coffee, demerera sugar, whipped cream,  
nutmeg

### OAXACAN WAKEUP \$15

Mezcal, ancho chili, coffee liqueur, vermouth, smoke

## DELICIOUS ADDITIONS & SIDES

◆● *lemon hollandaise* \$3

♠● *avocado* \$3

*Four Whistle Farms bacon (3x)* \$4

*Bonjour Bakery Toast* \$4

♠● *house-made jam* \$2

♠● *hash browns* \$4

*Meuwly's maple breakfast sausage* \$6