

SOLEIL BISTRO

»→ BENNYS ←«

served with side hashbrowns, salad or fruit

Pork Belly Benny

– crispy pork belly, brie cheese, Saskatoon berries \$17 –

5th Street Square Benny

– loveage cured salmon, shallot confit, & avocado \$18 –

Ham Benny

– ham & Moscato apple sauce \$16 –

Veggie Benny

– grilled asparagus, roast peppers, cherry tomatoes & goat cheese \$17 –
+ sub vegan hollandaise and tofu scramble 2.00 +

»→ EGGS ←«

Breakfast Poutine

– crispy hashbrowns, choice of bacon or sautéed veggies, cheese curds, poached egg, & hollandaise, served with side toast \$14 –
+ with house smoked sausage +3.00 +

Smoked Sausage and Eggs

– House smoked sausage, hash browns, two sunny side eggs, side toast \$17 –

Avocado Toast

– smashed avocado, crispy bacon, & a fried egg on sourdough served with hashbrowns \$13 –
+ house cured gravlax 4.00 +

Wild Mushroom & Brie Omelette

– filled with wild mushrooms, crispy bacon, scallions & brie cheese, side toast \$17 –

Two of Everything, Please

– two eggs, two pieces of bacon or ham, grilled tomato, hashbrowns and toast \$15 –

Soleil Breakfast Sandwich

– fried egg, ham, aged cheddar, tomato & arugula, served on choice of english muffin or croissant \$8 –
+ house-cured gravlax +4.00 +

Vegan Bowl

– crispy hashbrowns, sautéed wild mushrooms, spinach & bell peppers, tofu scramble topped with vegan hollandaise \$15 –

»→ WAFFLES ←«

Mixed Berry Waffle

– belgian waffle topped with fresh whip cream, mixed berry compote & fresh berries \$16 –

PB + J Waffle

– mixed berry compote, peanut butter & fresh whip cream \$17.25 –

Pork Belly & Brie Waffle

– Belgian waffle with crispy pork belly, brie cheese and saskatoon berries \$18 –

Duck + Waffle

– belgian waffle with crispy duck, served with sour cherry compote \$18 –

»→ A LIL SOMETHING ON THE SIDE ←«

Begniets

– fresh French-style doughnuts served with homemade jam \$8 –

Fruit Salad

– \$5 –

Bacon Flight

– selection of house candied, thick-cut bacon \$12 –

18% gratuity will be added to groups 6 or more