

# SOLEIL BISTRO

## »→ EGGS ←«

### Wild Mushroom & Brie Omelette

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

### Veggie Omelette

– sauté mushroom, spinach, bell peppers, goat cheese served with side toast \$15 –

### Salmon & Brie Omelette

– side toast \$18 –

### Ham & Gruyere Omelette

– served with side toast \$16 –

### Ham Benny

– served with hash browns \$16 –

### Veggie Benny

– sauté mushrooms, bell peppers, spinach & goat cheese served with hash browns \$17 –

### 5th Street Square Benny

– smoked salmon, shallot confit, avocado served with hash browns \$18 –

### Duck Benny

– duck confit, sour cherry served with hash browns \$18.00 –

### Soleil Scramble

– 3 dark yolk eggs, sausage, bacon, hash browns, sweet bell peppers, mushrooms, cherry tomato, spinach, shallots, cheddar cheese \$18 –

### Two of Everything, Please

– two eggs, two pieces of bacon, sausage & ham. served with hash browns and toast \$18 –

### Eggs Florentine

– sautéed spinach, crispy bacon, 2 poached dark yolk eggs, side toast \$16 –

## »→ BREAKFAST POUTINES ←«

served with toast

### Veggie Breakfast Poutine

– Sauté mushrooms, bell peppers, spinach, cheese curds, poached egg and hollandaise sauce \$16 –

### Soleil Breakfast Poutine

– crispy hash browns, bacon, sausage, cheese curds, poached egg and hollandaise sauce \$16 –

### Pork Belly Breakfast Poutine

– crispy pork belly, smoked cheddar, cheese curds, shallots, poached egg and hollandaise sauce \$18 –

### Duck Breakfast Poutine

– duck confit, scallions, cheese curds, poached egg, and hollandaise sauce \$18 –

## »→ B.A.B.S (BAD A\*\* BREAKFAST SANDWICH) ←«

served with fruit or side salad

### Piggy B.A.B.S

– Hash brown, pork sausage, bacon, dark yolk fried egg, micro greens, and cheddar cheese Served with fresh applesauce \$14 –

### Moo Cow B.A.B.S

– Hash brown, beef sausage, onion ring, grilled tomato, dark yolk fried egg, micro greens, and cheese \$14 –

### Ducky B.A.B.S

– Hash brown, duck confit, brie cheese, dark yolk fried egg, micro greens, and sour cherry conserve \$14 –

### Family Reunion B.A.B.S

– Buttermilk breaded crispy chicken, dark yolk fried egg, hash brown, micro greens, fresh tomato, house aioli \$14 –

### Magic Mushroom B.A.B.S

– Hash brown, tempura wild mushrooms, micro greens brie cheese, dark yolk fried egg \$14.00 –

## »→ CRÊPES ←«

### Banana Foster Crêpe

– served with fresh whip cream \$15 –

### Ham & Gruyere Crêpe

– slided ham, gruyere cheese, arugula served with salad \$16 –

### Duck Crêpe

– cherry compote, brie cheese, arugula served with salad \$18 –

## »→ SWEETS ←«

### Banana Bread French Toast

– caramel drizzle, fresh whip cream and strawberry \$15 –

### Chocolate & Strawberry waffle

– strawberry, chocolate sauce & fresh whip cream \$15 –

### Mixed Berry Waffle

– belgian waffle, fresh berries, mixed berry compote, fresh whip cream \$15 –

### Beignets

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

**18% Gratuity will be added to groups of 6 or more**