



Brunch Menu

SMOOTHIE OF THE DAY \$9

featuring seasonal fruits and berries

LITTLE SHUSWAP BREAKFAST \$18

two eggs served with Quaaout hash, toast. Choice of maple sausage, ham, bacon, or fresh fruit

EGGS 'BANNODICT'

with 2 poached eggs, hollandaise, bannock, Quaaout hash

classic with house made back bacon \$19

Or

Wild Mushroom \$19

Or

Smoked Pacific Provider Salmon, pickled red onion \$20

BRIOCHE FRENCH TOAST \$18

roasted hazelnuts, whipped cream cheese, compressed apples, candied bacon, maple syrup

LITTLE LAKE BRUSSEL SPROUT CAESAR SALAD \$17

brussel sprouts, bacon bits, classic dressing, Grana Padano, with garlic bannock crumb

ADD: Rossdawn chicken \$7 or organic salmon \$9

DOUBLE SMOKED BACON POUTINE \$19

double-smoked maple bacon, pork gravy, cheese curds, maple and juniper gastrique

SHUSWAP BOARD \$29

locally cured charcuterie selection, artisan cheeses, house ferments and pickles, bannock

SEAFOOD CHOWDER \$17

New England style, bacon, Quaaout crunch, with warm bannock

PACIFIC LINGCOD FISH AND CHIPS

beer batter, tartar sauce, cabbage kale slaw, house cut fries

1 pc. \$18

2 pc. \$23

TALKING ROCK BURGER \$21

Mclean farm highland beef, red onion, tomato, iceberg, smoked gouda, Helmut's maple bacon. Choice of fries, soup or salad

LIGHTLY CURED ALBACORE TUNA BOWL \$20

quinoa, wild rice, organic soy bean, cucumber, avocado

tomato, radish, horseradish mayo, toasted sesame, kelp



All seafood options on this menu are recommended by Ocean Wise.

A gratuity of 18% will be automatically applied to groups of 8 or more.