

Abigail's Party

ABIGAIL'S STAPLES

The Standard

Two farm eggs (over-easy, sunnyside-up, poached or scrambled) served with multigrain toast and hash browns \$6.95
With bacon banger, double-smoked crispy bacon or Canadian back bacon \$8.95

Yew Street Special

Three farm eggs scrambled with sautéed wild mushrooms, baby arugula, tarragon, goat cheese, served with multigrain toast \$11.95

Mescalero Scramble

Three farm eggs scrambled with grilled chorizo, sweet corn, roasted red peppers, fresh cilantro, aged cheddar, served with multigrain toast \$11.95

Cinnamon Bun French Toast

Thick slices of freshly baked cinnamon bun, battered and topped with Okanagan apple & maple compote and brandied mascarpone crema \$10.95

The Brunch Clubhouse Sandwich

Two fried farm eggs, double-smoked crispy bacon, sliced tomatoes, avocado, mixed greens and aged cheddar between two slices of multigrain toast with aioli, served with hash browns \$10.95

Abigail's Sarnie

Fried egg, aged cheddar and choice of chorizo, double-smoked crispy bacon or Canadian bacon between grilled English muffin with aioli, served with hash browns \$9.95

Bison Short Rib Hash

Tender, slow-cooked bison short ribs, fresh arugula, caramelized onions, fresh herbs, kennebec potatoes, two poached farm eggs, topped with freshly made hollandaise \$14.95

Farmer's Hash

Wilted kale, caramelized onions, wild mushrooms, goat cheese, tomato & wine broth, kennebec potatoes, two poached farm eggs, sweet tomato emulsion \$12.95

Breakfast Poutine

Hashbrowns, proper gravy, Quebec cheese curds, poached farm eggs \$10.95
Add bacon or chorizo \$3.00

Chicken & Waffles

Buttermilk-marinated fried Maple Hills chicken, Belgian waffles, bourbon-maple glaze and mascarpone crema - please allow 15 minutes \$14.95

Huevos Rancheros

Two sunny side up farm eggs, fresh tomato salsa and guacamole atop a stack of refried beans, fresh corn, cilantro, roasted red peppers, aged cheddar and corn tortillas, served with hash browns \$11.95
Add chorizo sausage \$3.00

Pulled Pork Chilaquiles

Slow-cooked natural pork shoulder, crispy corn tortilla chips, aged cheddar, sweet & spicy BBQ sauce, cilantro, two poached farm eggs, lime crema & fresh salsa \$13.95

The Brunch Burrito

Chipotle-scrambled farm eggs, corn, roasted red peppers, refried beans, roasted potatoes and aged cheddar wrapped in a flour tortilla, served with fresh tomato salsa, guacamole and hash browns \$10.95
Add chorizo sausage \$3.00

BENEDICTS

Classic

Canadian back bacon or double-smoked crispy bacon \$10.95
Add tomato confit \$1.00

Abigail's

Tomato confit, fresh basil, goat cheese \$10.95

California

Dungeness crab cakes, fresh guacamole \$12.95

Kitsilano

Sautéed wild mushroom medley, baby arugula, goat cheese \$11.95

Rancher

Smoky chorizo, aged cheddar, guacamole \$12.95

SUBSTITUTES & SIDES

Mixed baby lettuces, sherry dijon vinaigrette \$5.25

Substitute seasonal fresh fruit for hash browns \$1.50

Bowl of seasonal fresh fruit \$3.95

Add brie, goat cheese, smoked mozzarella or aged cheddar \$2.00

Add Canadian back bacon \$2.75

Add double-smoked crispy bacon \$3.25

Add bacon banger \$3.50

Multigrain toast with butter & jam \$2.50

Freshly cut hash browns \$3.75

Belgian waffle with bourbon maple syrup and brandied mascarpone crema \$4.75

Homemade biscuit & bacon jam \$7.95

BRUNCH BEVERAGES

San Pellegrino sparkling water 750ml \$5.75

Magner's Irish Cider \$7.50

Radler \$5.00

Abigail's Fruit & Yogurt Smoothie Deluxe \$4.25

Grace ginger beer \$2.75

Organic, fair trade coffee \$2.75

Mighty Leaf teas \$2.75

Fresh juice \$4.25

Milk \$1.75

BRUNCH COCKTAILS

Classic Mimosa

Sparkling wine, fresh orange juice \$7.25

Aperol Spritz

Sparkling wine, Aperol, soda \$8.25

Abigail's Caesar

Vodka, Mott's Clamato, fresh lemon & lime, horseradish, celery \$7.25

The Ardbeg Bacon Caesar Supreme

Ardbeg scotch, Mott's Clamato, Chipotle Tobasco, fresh lemon, bacon salt rim \$11.00

A Proper Shandy

Red Truck Lager, ginger beer \$5.00

We use only locally-raised, organic, free-range, Omega-3 eggs in all of our dishes and sauces



ABIGAIL'S STAPLES

The Standard

Two eggs (over-easy, sunnyside-up, poached or scrambled) served with multigrain toast and hash browns \$6.95

With free-range turkey sausage, double-smoked crispy bacon or Canadian back bacon \$8.95

Yew Street Special

Sautéed wild mushrooms, fresh spinach, tarragon, goat cheese \$11.95

Mescalero

Grilled chorizo, sweet corn, roasted red peppers, fresh cilantro, aged cheddar \$11.95

Cinnamon Bun French Toast

Thick slices of freshly baked cinnamon bun, battered and topped with Okanagan apple & maple compote and brandied mascarpone crema \$10.95

The Brunch Clubhouse Sandwich

Two fried eggs, double-smoked crispy bacon, sliced tomatoes, avocado, mixed greens and aged cheddar between two slices of multigrain toast with aioli, served with hash browns \$10.95

Abigail's Sarnie

Fried egg, aged cheddar and choice of chorizo, double-smoked crispy bacon or Canadian bacon between grilled English muffin with aioli, served with hash browns \$9.95

Bison Short Rib Hash

Tender, slow-cooked bison short ribs, fresh arugula, caramelized onions, fresh herbs, kennebec potatoes and two poached eggs, and topped with freshly made hollandaise \$13.95

Chicken & Waffles

Buttermilk-marinated fried Maple Hills chicken, Belgian waffles, bourbon maple glaze and mascarpone cream "please allow 12-15 minutes" \$14.95

Huevos Rancheros

Two sunny side up eggs, fresh tomato salsa and guacamole atop a stack of refried beans, fresh corn, cilantro, roasted red peppers, aged cheddar and corn tortillas, served with hash browns \$11.95

Add chorizo sausage \$3.00

The Brunch Burrito

Chipotle-scrambled eggs, corn, roasted red peppers, refried beans, roasted potatoes and aged cheddar wrapped in a flour tortilla, served with fresh tomato salsa, guacamole and hash browns \$10.95

Add chorizo sausage \$3.00

Homemade Biscuit & Bacon Jam

Rosemary & cheddar buttermilk biscuit, sweet & smoky bacon jam \$7.95

Pulled Pork Chilaquiles Farmer's Hash

Slow-cooked natural pork shoulder, crispy corn tortilla chipes, aged cheddar, sweet & spicy BBQ sauce, cilantro, two poached farm eggs, lime crema & fresh salsa \$13.95

Farmer's Hash

Wilted kale, caramelized onions, wild mushrooms, goat cheese, tomato & wine broth, two poached farm eggs, sweet tomato emulsion \$12.95

Breakfast Poutine

Hashbrowns, proper gravy, Quebec cheese curds, two poached farm eggs 12.95
Add bacon or chorizo \$2.00

BENEDICTS

Two eggs served on English muffins, with freshly-made hollandaise and hash browns

Classic

Canadian back bacon or smoked bacon \$11.95
Add tomato confit \$1.00

Abigail's

Tomato confit, fresh basil, goat cheese \$10.95

California

Dungeness crab cakes, fresh guacamole \$12.95

Kitsilano

Sautéed wild mushroom medley, spinach, goat cheese \$11.95

Rancher

Smokey chorizo, aged cheddar, guacamole \$12.95

SUBSTITUTES & SIDES

Mixed baby lettuces, sherry dijon vinaigrette \$5.25

Substitute seasonal fresh fruit for hash browns \$1.50

Bowl of seasonal fresh fruit \$3.95

Add brie, goat cheese, smoked mozzarella or aged cheddar \$2.00

Add Canadian bacon \$2.50

Add double-smoked crispy bacon \$3.25

Add bacon banger \$3.25

Multigrain toast with butter & jam \$2.50

Freshly cut hash browns \$3.75

Belgian waffle with bourbon maple syrup and brandied mascarpone crema \$4.75

Biscuits and Bacon Jam \$5.95

BRUNCH BEVERAGES

San Pellegrino sparkling water 750ml \$5.75

Magner's Irish Cider \$7.00

Kronenbourg Blanc \$6.00

Abigail's Fruit & Yogurt Smoothie Deluxe \$4.25

Grace ginger beer \$2.75

Organic, fair trade coffee \$2.75

Mighty Leaf teas \$2.75

Fresh juice \$4.25

Milk \$1.75

BRUNCH COCKTAILS

Classic Mimosa

Sparkling wine, fresh orange juice \$7.25

Aperol Spritz

Sparkling wine, Aperol, soda \$8.25

Abigail's Caesar

Vodka, Mott's Clamato, fresh lemon & lime, horseradish, celery \$7.25

The Ardbeg Bacon Caesar Supreme

Ardbeg scotch, Mott's Clamato, Chipotle Tobasco, fresh lemon, bacon salt \$11.00

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