

# BONSPIEL BRUNCH MAINS

“LEAD SHOT” WINE COUNTRY BREAKFAST | 25

three sunny side eggs, thick cut bacon, Italian Meat Master sausage,  
breakfast potatoes, grilled sourdough

*suggested pairing: Mimosa*

“TAKE OUT” FRASER VALLEY PORK BELLY HASH | 25

local corn, poached eggs, pickled red onion, potatoes, cilantro, sour cream, Espelette

*suggested pairing: 2023 Gewürztraminer*

“DRAW TO THE BUTTON” AVOCADO TOAST | 23

nuts & seeds, oven dried tomatoes, poached eggs, grilled sourdough

*suggested pairing: 2023 Chenin Blanc*

“BRIER BREAKER” LIÈGE WAFFLES & FRIED CHICKEN | 26

poached eggs, pickled red onion, chicken gravy

*suggested pairing: 2022 Stewart Family Reserve Chardonnay*

“SKIP’S CUT” 63 ACRES FLAT IRON STEAK & EGG | 36

fried egg, hand cut fries, petite salade, hollandaise

*suggested pairing: 2021 Queue*

“THE HAMMER” BRIOCHE FRENCH TOAST | 24

apple tatin, vanilla crème fraiche, Maple syrup

*suggested pairing: 2022 Stewart Family Reserve Chardonnay*

“HOUSE SWEEP” CLASSIC EGGS BENEDICT | 24

“GOLDEN STONE” HOUSE SMOKED TROUT BENEDICT | 28

poached eggs, English muffin, breakfast potatoes, hollandaise

*suggested pairing: 2022 Chardonnay*

“POWER PLAY” 63 ACRES BEEF BURGER | 28

bacon and onion jam, smoked cheddar, house made milk bun, lettuce, hand cut fries

*suggested pairing: 2022 Merlot*

## ENHANCEMENTS

Breakfast Potatoes | 9

Hollandaise | 4

Add an Egg | 3

Meat Master Breakfast Sausage | 7

Two Rivers Meats Thick Cut Bacon | 7

Fried Brussels Sprouts, miso lime dressing | 13

Truffle & Parmesan Fries | 12

Marinated Olives | 11

House Made Sourdough | 4

- All Eggs Sourced Locally from Campbell Creek Farm -