

# The Farmhouse *Bistro*

## Starters

**Smoked Salmon Plate**—with capers, diced tomato, and red onions; served with black bread or bagel with fresh dill cream cheese 12

**Farmhouse Quesadilla**—chorizo sausage, scrambled egg and jack cheese; served with homemade pico de gallo 10

**Roasted Vegetable and Chèvre Frittata**—served warm 9

side of bacon 4

side of rosti potatoes 4

## Salads

**Champagne-Poached Pear Salad**—local baby greens, honey spiced walnuts, and grape tomato tossed in a light tarragon vinaigrette 12

**Caesar Salad**—crisp romaine and garlic croutons in our homemade dressing, light on anchovy with fresh squeezed lemon 9

**Fried Egg on Baby Spinach Salad**—bacon, stilton cheese, heirloom tomato, grilled onion and seared shiitake mushroom served in our homemade fig and lemon vinaigrette 14

add grilled chicken 4

add grilled shrimp 6

## Entrées

**Steak and Eggs**—grilled petite angus strip steak; served with 2 eggs any style, rosti potatoes and grilled asparagus 16

**Ham and Jarlsberg Omelette**—served with rosti potatoes and vegetable medley 13

**Omelette du Jour**—ask your server for the ingredients of the day

**Eggs Benedict**—two poached eggs atop our home made brioche muffins; served with grilled asparagus, hollandaise sauce, and your choice of Canadian bacon or smoked salmon 13

**Challah French Toast**—with caramelized apples and cinnamon pecan butter 12; add bacon 15

**Creamy Chicken and Wild Mushroom Crepe**—served with vegetable medley or a small spinach salad 13

## Desserts

**Mango Sorbet**

topped with fresh berries and raspberry coulis 7

**Apple Tart Tatin**

served warm with vanilla ice cream and caramel lattice 8

**Flourless Chocolate Tort**

served with raspberries and whipped cream 8

**Caramel Flan**

topped with fresh whipped cream and berries 7

Enjoy your dessert with a cappuccino or espresso  
(available in decaffeinated)