ABIGAIL'S STAPLES

The Standard

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

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

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 baby spinach, caramelized onions, fresh herbs, red new potatoes and two poached eggs, topped with freshly made hollandaise and served with mulltigrain toast \$12.95

Belgian Waffles

Fresh liege waffles, bourbon maple syrup, brandied mascarpone crema \$9.95 With free-range turkey sausage, double-smoked crispy bacon or Canadian bacon \$11.95

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

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

BENEDICTS

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

Canadian bacon 10.95

Blackstone

Double-smoked crispy bacon, tomato confit \$10.95

Abigail's

Tomato confit, fresh basil, goat cheese \$10.95

California

Dungeness crab cakes, fresh guacamole \$12.95



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

SCRAMBLES

Served with hash browns and mulltigrain toast.

Golden

Free-range turkey sausage, smoked mozzarella, fresh scallions \$9.95

Ménage à Trois

Smoked mozzarella, goat cheese, aged cheddar \$9.95

Jericho 2.0

Fresh vine-ripened tomatoes, mozzarella, basil pesto \$9.95

Yew Street Special

Sautéed wild mushrooms, fresh spinach, tarragon, goat cheese \$10.95

Mescalero

Grilled chorizo, sweet corn, roasted red peppers, fresh cilantro, aged cheddar \$10.95

Roasted Bartlett pears, caramelized onions, brie, basil pesto \$10.95

Abigail's Party

SUBSTITUTES & SIDES

Substitute seasonal fresh fruit for hash browns \$1.50

Bowl of seasonal fresh fruit, with honey and fresh mint \$4.95

Side of fresh salsa or guacamole \$1.50

Add brie, goat cheese, smoked mozzarella or aged cheddar \$1.50

Add Canadian bacon \$2.75

Add double-smoked crispy bacon \$2.75

Add free-range turkey sausage \$2.75

Mulltigrain toast with butter & jam \$2.50

Freshly-cut hash browns \$3.75

BRUNCH BEVERAGES

San Pellegrino sparkling water 750ml 5.75

San Pellegrino Limonata 2.75

Grace ginger beer 2.75

Organic, fair trade coffee 2.75

Mighty Leaf teas 2.75

Fresh juice 4.25

Milk 1.75

COCKTAILS 6.50

Abigail's Caesar

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

Strongbizzle Cassizzle

Strongbow cider, cassis

MIMOSAS 7.25

Classic Mimosa

Sparkling wine, fresh orange juice

Spanish Mimosa

Sparkling wine, fresh blood orange juice

Abigail's Mimosa

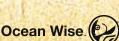
Sparkling wine, peach liqueur, fresh orange juice

Sparkling wine, Chambord

Sea Breeze Mimosa

Sparkling wine, fresh grapefruit & cranberry juice

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



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice