

# WEEKEND BRUNCH MENU

## Breakfast

<b>Traditional</b>	<b>14</b>	Two eggs any style, your choice of bacon, ham or sausage, served with pan fried potatoes + toast.
<b>Omelette</b>	<b>16</b>	Three eggs with choice of three fillings: cheese, mushroom, peppers, tomatoes, onions, ham, bacon or sausage, pan fried potatoes + toast.
<b>New York + Eggs</b>	<b>19</b>	AAA Canadian striploin, two eggs any style, served with pan fried potatoes + toast. <b>Add sautéed mushrooms  2</b>
<b>French Toast</b>	<b>13</b>	Whipped butter, pure Canadian maple syrup, choice of bacon, ham or sausage.
<b>Pancake Breakfast</b>	<b>15</b>	Two pancakes, two eggs any style, choice of bacon, ham or sausage.
<b>Eggs Benedict</b>	<b>15</b>	Two poached eggs, toasted English muffin, house-made Hollandaise, Canadian back bacon, served with pan fried potatoes.
<b>Vegetarian Benedict</b>	<b>15</b>	Two poached eggs, toasted English muffin, house-made Hollandaise, sautéed spinach, grilled tomatoes, served with pan fried potatoes.
<b>Pork Belly Benedict</b>	<b>16</b>	Two poached eggs, house-made biscuits, Hollandaise + bacon jam, crispy pork belly, served with pan fried potatoes.
<b>Breakfast Toast</b>	<b>14</b>	Artisan bread, smashed avocado, scrambled egg, served with fresh fruit + vanilla yogurt.
<b>Yogurt Parfait</b>	<b>9</b>	House-made granola, local honey, vanilla yogurt + berry compote.
<b>Hot Oatmeal</b>	<b>8</b>	Pure Canadian maple syrup, cinnamon + berry compote.

## Craft Cocktail Feature | 11

### Cordo Fire Country Caesar

2oz Legend Smoked Rosemary Gin, clamato mix, Lea Perrins, green tobasco, pickled carrot brine, house-made pork belly salt, rosemary tip.

### Evolution of Sangria

1.5oz Evolve Gin, 0.5oz Odd Society Elderflower, lemon honey simple syrup, fresh squeezed lemon juice, 0.5 Monte Creek blueberry wine, orange + fresh thyme sprig

### Feature Craft Mimosa

Ask your server for the feature mimosa hand crafted by our Mixologist.

## Cordo Brunch Features

<b>Nutella + Bacon Stuffed Toast</b>	<b>15</b>	Thick sliced French bread, creamy Nutella, crisp bacon, served with fresh fruit.
<b>Braised Short Rib Hash</b>	<b>17</b>	Pan fried Yukon gold potatoes, crisp bacon, onions, bell peppers, mushrooms, two poached eggs, Sriracha Hollandaise.
<b>Pancake Fried Sausage Patties</b>	<b>13</b>	Four pancake battered pork sausage patties, Canadian maple syrup, pan fried potatoes + fresh sliced fruit.
<b>Ricotta + Blueberry Waffle Grilled Cheese</b>	<b>18</b>	Whipped lemon ricotta, house-made blueberry compote, grilled waffles, served with fresh fruit.

## Lunch

<b>Market Soup</b>	<b>8</b>	Chef's daily creation, house made warmed biscuit.
<b>Cordo Panzanella Salad</b>	<b>18</b>	Maple balsamic vinaigrette, roasted butternut squash, cauliflower, mushrooms, bell peppers, fresh roasted chicken, arugula served chilled on warm grilled naan+ feta
<b>Power Salad</b>	<b>17</b>	Powerhouse greens, grilled avocado, corn + black bean quinoa, toasted seeds, roasted chick peas, grape tomatoes, house pickled carrot + red onion, jalapeno lime vinaigrette <b>GF, V</b>
<b>Cordo Burger</b>	<b>17</b>	Fresh Canadian beef, roasted shallot aioli, aged smoked cheddar, onion haystack, lettuce, tomato, brioche roll, served with fries, green salad or soup. <b>Skip the bread and have it in a lettuce bun   1.50</b> <b>Add bacon, sautéed mushrooms, fried egg  2ea.</b>
<b>Veggie Street Tacos</b>	<b>16</b>	Spicy fried cauliflower, smashed avocado, fermented vegetables, corn + bean quinoa, 2 corn tortillas, served with fries, green salad or soup. <b>GF, V</b>
<b>Salmon + Chips</b>	<b>17</b>	Local salmon, panko breaded, classic tartar, slaw + house fries
<b>Chicken Stew + Biscuits</b>	<b>18</b>	Assorted market vegetables simmered in cream with fresh chicken + herbs. Served with green salad + warm cheddar biscuit

cordo  
RESTO + BAR