



PATIO/TAKE OUT MENU

FROM 8AM;

DAILY BAKED GOODS 6

croissant | banana oat muffin | coffee cake

BREAKFAST SANDWICH

- back bacon, soppressata, edam, aioli, crispy potato, fried egg 15
- avocado, alfalfa, pickled onions, tabasco aioli, crispy potato, fried egg 14
- Smoked salmon, dill cream cheese, capers, croissant

FROM 9AM;

THE WEST END 16

two eggs any style, bacon or farmer's sausage, potatoes, toast

OMELETTE 17

roasted mushrooms, kale, fine herbs, Gruyère cheese

BENEDICT 19

house back bacon or smoked salmon, hollandaise, potatoes

BRIOCHE FRENCH TOAST 15

whipped mascarpone, candied walnuts, preserve

STEAK & EGGS 28

bistro filet, potato rosti, steak sauce, arugula

BIRCHER MUESLI 14

over night soaked oats, apples & pears, cardamom, walnuts, yogurt

LE DINER BURGER 19

6oz patty, American cheddar, bacon, burger sauce, fries

CHICKPEA FALAFEL BOWL 19

quinoa, crispy falafel, pickled vegetables, tahini, gem lettuce

FRIED CHICKEN SANDWICH 19

farmcrest chicken, mustard pickles, brioche bun, fries

BURRATA 22

asparagus, pickled shallot, scallion, cured egg yolk, sourdough

COHO SALMON 27

warm potato salad, capers, Castelvetro olive, parsley

RIGATONI 27

pork and fennel ragu, san marzano tomato, parmesan

KALE SALAD 18

kale, brussels sprouts, Grana Padano, roasted garlic vinaigrette

COCKTAILS

THE MAXINE CAESAR 8

Absolut vodka, Maxine's spice mix, Walter's caesar, celery bitters, house made pickles

THE JITTERBUG 8

cold espresso, chocolate liqueur, orange brandy, Oatly oat milk

THE BRITANNIA 9

aerated grapefruit juice, Luxardo cherry liqueur, Luxardo Aperitivo

THE HARWOOD CIDER 8

hot organic apple cider, Fireball, Dr. McGuillcuddy's Salted Butterscotch, black walnut bitters

THE BEEHIVE 9

Beefeater gin, lavender honey, lemon juice, soda water

LA CATRINA 10

Olmeqa Plata tequila, Los Siete Misterios mescal, green juice, pineapple, celery bitters, smoked salt

MORNING SHOTS

SUB ZERO AMARO DEL CAPO (-20°C) 5

PB & J Sheepdog Peanut Butter whisky, Giffard Raspberry liqueur 5

ZERO PROOF

Freshly Squeezed Juice 5 Hot Apple Cider 5
Lavender Lemonade 5 Green Juice 5

COFFEE & TEA

Drip Coffee 3.5 Espresso 3.5 Americano 4
Cappuccino 4.5 Latte 4.5 Tea 4

WINE

SPARKLING

Pol Rémy FR 8 | 37
Gobsmacked 'Sparkling Bobbly' BC 10 | 47
P.R.osé IT 8 | 37
Moët & Chandon FR 100

WHITE

Laurent Miquel, Vendanges Nocturnes Languedoc FR 8 | 37
50th Parallel Pinot Gris 10 | 47
Bartier Bros. / Boutinot 'Project B' Sauvignon Blanc 13 | 62

ROSE

Laurent Miquel, 'Vendanges Nocturnes' Languedoc FR 8 | 37
The Hatch 'Rosé Ahtow' BC 9 | 42

RED

Laurent Miquel, 'Vendanges Nocturnes' Languedoc FR 8 | 37
50th Parallel Pinot Noir BC 14 | 67
Moraine 'Cliffhanger Red' BC 10 | 47
La Stella '3 to 1' BC 16 | 80

DRAFT BEER

BEAUTY SCHOOL LAGER 5
POWELL BEER OBSCURUM COLLAB HAZY IPA 6

STRANGE FELLOWS TALISMAN PALE ALE 6
PERSEPHONE DRY IRISH STOUT 6