

Brunch à la Galerie

The Art of Casual Fine Food

Saturdays & Sundays 11:00 am to 2:30pm

GST applicable to prices shown - For party of 6 or more guests a gratuity of 15% will be applied.

Parking at back of gallery from alley – weekend parking lot across street from gallery

French Toast & Brunch Melon

Brioche French toast with fresh Blueberries, Strawberry Compote, and Maple Syrup	11
Fresh Melon Half with Organic Yogurt, granola topping, and seasonal fresh fruit.	10

Brunch Main Bennys

Served w/ sampling of herbed roasted potatoes, fresh fruit garnish, & organic mini garden salad

Continental Brunch plate - melon half w/ yogurt & granola, croissant, poached egg, & natural bacon	17
Chorizo Pamplona Benny - Natural Chorizo Salami, steam poached eggs, house made basil pesto	13
Picasso's Benny - Natural European bacon, steam poached eggs, house made basil pesto	13
Eggs Benedictine - Natural Ham, steam poached eggs, house made hollandaise	13
Smoked Salmon Florentine - wild smoked sockeye salmon, spinach, steam poached eggs, house made hollandaise	14
Eggs Florentine - sautéed mushrooms, spinach, poached eggs, house made hollandaise	12

Brunch Main Omelettes

Served w/ sampling of herbed roasted potatoes, fresh fruit garnish, & organic mini garden salad

Baked Mediterranean Omelette - spinach, feta cheese, sautéed mushrooms, onions, three eggs	13
Baked Smoked Salmon Omelette - wild smoked sockeye salmon, cheese, chives	14
Baked Cheese Omelette - cheddar, mozzarella, and Monterey Jack Cheese with chives	12

Brunch Croissant Sandwiches

Served w/ sampling of herbed roasted potatoes, fresh fruit garnish, & organic mini garden salad

Chorizo Pamplona - Chorizo Pamplona salami, Swiss cheese, tomatoes, house made basil pesto	13
Salmon Florentine - wild smoked sockeye salmon, spinach, Swiss cheese, house made hollandaise	14
Bacon & Pesto - smoked natural European bacon, Swiss cheese, tomatoes, house made basil pesto	13
Florentine - spinach, sautéed mushrooms, Swiss cheese, house made hollandaise	12
Natural Ham & Cheese - Jambon Blanc Ham, Swiss cheese, tomatoes, house made hollandaise	13

Brunch Desserts & Sides

NY Chocolate Cheese Cake	5
Cup of Organic Vanilla Yogurt with Granola and fresh berries	5
Roasted potatoes with herbs & garlic	4
Poitrine Fumée free range, natural double smoked European bacon or Jambon Blanc natural ham	4
Whole Wheat Toast with house made strawberry jam	2
Jumbo all Butter Croissant	3

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Hot Beverages

Organic Coffee & Loose Leaf Tea	2 $\frac{3}{4}$
Hot Chocolate	3 $\frac{1}{2}$
Latté Regular, 1%, or Soy	3 $\frac{3}{4}$
Cappuccino or Chai Misto	3 $\frac{3}{4}$
Lemon and Honey	1 $\frac{1}{2}$
Americano or Espresso (2shots)	3

Cold Beverages

Orange Juice	3
Cranberry Juice or Regular OJ	3
Ice Latté	3 $\frac{3}{4}$
Large Pellegrino (750ml)	5 $\frac{1}{2}$
Whole, 1%, or Soy Milk	2

Cold and Refreshing made to order Iced Teas

Camomile and Rose Petal Herbal Iced Tea	3
Ginger and Peach Iced Green Tea	3
Pomegranate and Raspberry Iced Green Tea	3
Organic Premium Iced Green Tea	3

Whether it's in regard to art or anything else for that matter, beauty in it's fully developed state is a spectacular, kaleidoscopic, multi-dimensional, multi-variable, multi-layered, and breathtaking explosion of Harmony, Balance, and Order.

Robert Kwon

Gallery proprietor, artist, philosopher

Loose Leaf Hot Tea Selection

Black Tea Ceylon Kenilworth	Rooibos Bergamond	Fruit Tea Berry Sunset
Black Tea Earl Grey	Rooibos Organic Chai	Green Tea Pear
Black Tea English breakfast Tea	Rooibos Vanilla	Green Tea Senchi Makato
Black Tea Indian Spice Chai	Rooibos Victoria Mint	Black Tea Creamy Earl Grey

Gallery venue rental and gallery catered brunch, dinner, & cocktail receptions