



ELEMENT
CONTEMPORARY COMFORT

TO SHARE

French Toast -6-
bourbon battered brioche bread,
fried and served with a
sage-cayenne maple syrup

Deviled Eggs -1-
served individually, made with
dijon, chili powder, tabasco and
smoked sea salt

Gougeres -5-
egg based bread dough, made
with swiss cheese and basil, fried
and accompanied by a garlic, kale
and honey spread

Cheese -10-
2 cheeses, served alongside jam,
granola, fruit and crostinis

Meat -5-
hot bacon and sausage,
drizzled with sage-cayenne maple syrup

Vegetable -4-
roasted vegetables tossed with white balsamic
vinaigrette

Fruit -4-
fresh cut fruit with lemon juice, turbinado sugar
and mint

ENTREES

Frittata -11-
changes every week, ask your server for details.
served with a choice of fruit or vegetables.
-substitute "meat" for \$2 more

Poutine -12-
crispy frites topped with pecorino bechamel,
braised bacon bits, cheese curds, and baby kale
tossed in a garlic vinaigrette

Steak and Eggs -14-
grilled Hereford flat iron, cooked to preference and
served with onion marmalade, grilled naan bread
and two sunny side eggs

English Breakfast -15-
thick cut wheat toast, heirloom tomato and spinach
salad, bacon, sausage, fresh fruit and house ricotta

Eggs Benedict -13-
two lemon and rosemary poached eggs, served over
sherry braised bacon and topped with a bacon fat
and black pepper hollandaise; served with choice of
fruit or vegetable
-substitute "meat" for \$2 more

SIDES



BRIAN COLTRAIN
EXECUTIVE CHEF

STACY HASTIE
PROPRIETOR

CAROL HASTIE
PROPRIETOR