

THE CONSORT | WEEKEND BRUNCH

Saturday & Sunday 11:30 am to 3:30 pm

SMALLER BITES

French Onion Soup 18

Gruyère Cheese, Crouton

Avocado on Artisanal Sour Dough 18 VG

Tomato Confit, Pumpkin Seeds, Microgreens

Smoked Salmon Croissant Toast 24

Citrus Watercress, Lemon Dill Mustard Dressing

Full English Beans on Toast 20 DF

Bacon, Tomato, Mushrooms & Sunny Up Egg

Chef's Homemade Bircher Muesli 15 V

Steel Cut Oats, Apple, Fresh Banana, Grapes, Berries

Fruits and Berries 15 VG/GF

Add Yogurt & Banana Bread +6 V

SECOND BREAKFAST

The King's Poached Egg Trio 30

(Ask Your Server for Today's Creation)

Classic Eggs Benedict 26

Peameal Bacon, Soft Poached Eggs, Breakfast Potatoes, Hollandaise

Eggs Shakshuka 18 V/VF

Harissa Tomatoes & Chickpeas, Poached Eggs, Roasted Vegetables, Focaccia, Spinach

Steak and Egg 34 GF

Egg Your Way, Tomato, Asparagus, Breakfast Potatoes, Hollandaise

Chicken Waffle 28

Maple Bacon, Onion Jam, Jalapeño Corn Waffle, Tomato Chutney, Scallions

Our Daily Deep-Dish Quiche 24

Salad Greens, Shaved Vegetables, Braggs Organic Cider Vinaigrette

Open Face Omelet 25 V/GF

Asparagus, Goat Cheese, Tomato Confit, Avocado, Watercress and Chives

Buttermilk Pancakes or Belgian Waffle 24 V

Topped with One of the Following Options:
Fresh Strawberries with Chantilly Cream,
OR

Bananas, Chocolate Chips & Chocolate Sauce

BOWLS

Plant Protein Power Bowl 25 VG/GF

Fresh Greens, Roasted Sweet Potato, Lentils, Quinoa, Edamame, Nutty Herb Croutons, Sundried Fruits, Avocado, Charred Lemon Vinaigrette

Kale or Traditional Caesar 18

Smoked Bacon, Shaved Parmesan, Olive Oil Croutons, House Made Dressing

Bibimbap 24/DF

Katsu Peameal, Mixed Grains, Kimchi Vegetables, Crisp Fried Egg & Hot Sauce

Kale & Sweet Potato Hash 22 V

Farro, Poached Egg, Hollandaise, Focaccia Croutons

Huevos Rancheros 24 V/GF

Sunny Up Eggs, Beans, Avocado, Queso Fresco, Tomato Salsa, Corn Tortilla

Plant Based Tofu Scramble 22 VG/GF

Tofu, Spinach, Mushrooms, Peppers, Caramelized Onions & Heirloom Potatoes

Grilled Chicken 15 | Grilled Shrimp 18 | Petit Tender Steak 7^{oz} 21 | Seared Salmon 17 | Add an Egg 4

BETWEEN BREAD

Consort Club 28

Grilled Chicken, Tomato Confit, Avocado, Bacon, Charred Lemon & Herb Aioli, Ciabatta Bun

Lobster Sandwich 38

Bacon, Heirloom Tomato, Boston Lettuce, Avocado, Toasted Brioche

Traditional Burger 25

Lettuce, Tomato, Pickles, Onions
Add Cheddar Cheese 2, Add Smoked Bacon 3

Croque Madame 24

Smoked Turkey, Oka, Gruyère & Sunny-Side Egg

All the above served with French Fries or House Salad

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free

BRUNCH DRINKS

Mimosa 20

Bellini 20

French 75 20

Bloody Caesar 20

Pisco Sour 20

Corpse Reviver No 2 20

Freshly Squeezed Juice 7

Orange | Grapefruit

Beet Apple Ginger

Juices 6

Apple | Cranberry

V8 | Tomato

Swiss Hot Chocolate 6

Add Whipped Cream 2

Cappuccino 7

Latte 7

Espresso 6 | Double Espresso 8

Selection of Tea 7

Coffee 8

OMNI KING EDWARD

All prices are subject to applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.