

THE CONSORT | WEEKEND BRUNCH

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

SMALLER BITES

French Onion Soup 19

gruyère cheese, crouton

Avocado on Artisanal Sour Dough 19 VG

tomato confit, pumpkin seeds, microgreens

Smoked Salmon Croissant Toast 25

citrus watercress, lemon dill mustard dressing

Chef's Bircher Muesli 16 V

steel cut oats, apple, fresh banana, grapes, berries

Fruits and Berries 16 VG/GF

add yogurt & banana bread +6 V

BOWLS

Plant Protein Power Bowl 26 VG/GF/N

fresh greens, roasted sweet Potato, lentils, quinoa, edamame, nut & seed clusters, sundried fruits, avocado, green goddess dressing

Caesar 20

bacon, shaved parmesan, olive oil croutons, dressing

Bibimbap 25 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 25 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 29

grilled chicken, tomato, avocado, bacon jam, charred lemon & herb mayo, arugula

Full English Beans on Toast 20 DF

bacon, tomato, mushrooms & sunny up egg

Traditional Burger 26

lettuce, tomato, pickles, onions
add aged cheddar 3, 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 = Plant-Based (Vegan), GF = Gluten-Free,

DF = Dairy-Free, N = contains nuts / peanuts

SECOND BREAKFAST

The King's Poached Egg Trio 31

(ask your server for today's creation)

Classic Eggs Benedict 27

peameal bacon, soft poached eggs, breakfast potatoes, hollandaise

Eggs Shakshuka 19 V/DF

harissa tomatoes & chickpeas, poached eggs, roasted vegetables, focaccia, spinach

Steak and Egg 34 GF

eggs your way, tomato, asparagus, breakfast potatoes, hollandaise

Chicken Waffle 22

maple bacon, onion jam, jalapeno corn waffle, tomato chutney, scallions

Our Daily Deep-Dish Quiche 25

salad greens, shaved vegetables, braggs organic cider vinaigrette

Open Face Omelet 26 V/GF

asparagus, goat cheese, tomato confit, avocado, watercress and chives

Buttermilk Pancakes (or Belgian Waffle) 25 V

topped with one of the following options:
fresh strawberries with chantilly cream,
OR

bananas, chocolate chips & chocolate sauce

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.