



→ **SAMPLE BRUNCH MENU**

---

**Quiche of the Day**

Chef's choice of ingredients in a traditional crust served with a Wild Goose house salad and a roll

**Beef Hash**

Braised short ribs blended with potato, peppers, onions, spices, and topped with two poached eggs, crème fraiche and red wine demi

**Creamy Polenta and Eggs**

Two soft poached eggs over creamy polenta, roasted tomatoes, avocado, bacon and basil pesto

**Lemon Ricotta Pancakes**

3 fluffy stacked pancakes with whipped cream, maple syrup and fresh berries

**Smoked Salmon and Bagel Plate**

Smoked salmon and a toasted bagel, with cucumber, tomatoes, avocado, capers and cream cheese served with a house salad

**Lobster Scramble**

Three soft scrambled eggs with lobster meat served over a toasted croissant, hollandaise sauce home fries and mixed green salad

**Dessert**

**Flourless Chocolate Torte**

Delicately rich, smooth and moist Belgian semi-sweet chocolate, butter and cocoa powder



*“Meet Me at the Goose”*