



YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Breakfast



À LA CARTE

HASH BROWN WEDGES ^{GA} 12

hot sauce powder, green onion, hollandaise

FRESH FRUIT SALAD ^{VEG} 14

seasonal and imported fruit, cinnamon crunch granola, dried fruit, whipped mascarpone

ON-THE-GO BREAKFAST WRAP 18

smoked turkey breast, scrambled egg, goat's cheese, guacamole, wilted spinach, whole wheat tortilla

CARROT CAKE STUFFED FRENCH TOAST ^{VEG} 18

carrot cream cheese filling, raisins, salted walnuts

MINI DEVILED EGG OMELET 22

cornichon pickle, grainy mustard, pickled red onion, roquette salad

+ *add.*: smoked ham 6 | smoked salmon 9 | black truffle 15

TRADITIONAL BREAKFAST 22

two farm fresh eggs any style, hash brown wedges, toast, choice of bacon & sausage or mushroom & kale

ON TOAST 22

house made sourdough, two poached eggs, hash brown wedges, hollandaise

+ *choose one*: smashed avocado, cilantro, pickled red onion, heirloom tomato ^{DF}

or

locally cultivated mushrooms, confit garlic ^{DF}

or

house smoked salmon, pickled red onion, capers

ADD-ONS

egg	3
toast	3
waffle served with chantilly	6
fruit cup	6
bacon	6
sausage	6

CROISSANT & MORTADELLA MELT 24

provolone, basil pesto, heirloom tomato, butterleaf lettuce, two poached eggs

SMOKED BRISKET SPANISH STYLE OMELET ^{GA} 24

bbq brisket, potato, roasted red pepper, green onion, manchego cheese

TRADITIONAL EGGS BENEDICT 26

two poached farm fresh eggs, canadian back bacon, english muffin, hollandaise

YDB STEAK & EGGS ^{GA} 28

cheese curd stuffed potato, sunny side egg, crème fraîche, bavette of beef

Weekend Brunch Buffet

If breakfast is the most important meal of the day, then weekend brunch is certainly the most important meal of the week. From classic recipes to new-age kitchen adventures, our extravagant weekend brunch buffet is full of new and notable dishes for you to explore each week.

Saturday, Sunday & Statutory Holidays 9:00AM - 2:00PM

Adults	36
Children 3-12	19
Children under 3	0

