



Brunch at Lougheed House with Chef Judy Wood

Saturdays & Sundays – 10:00am – 4:00pm

Mains

Eggs Benedict

with House Made Peameal Bacon - \$19.50
Slow Roasted Tomatoes & Caramelized Onions - \$18.50
Smoked Salmon - \$21.50
House mad Gluten Free Muffin add \$2.00*

Croque Madame/Monsieur

with Ham & Cheese In-House Sourdough Bread - \$19.50
Gluten Free \$2.00*

Cast Iron Bake*

Hash browns topped with Caramelized Onion, Peppers, Mushrooms, Peameal Bacon with 2 eggs done any style & Hollandaise - \$18.50

2 Egg Omelette*

Ham, Peppers & Cheddar Cheese - \$17.50
or Garden Vegetable & Cheese - \$16.50

House Made Sourdough French Toast

Butter & Maple Syrup or Whip Cream & Berries - \$16.00
Gluten Free Sourdough \$2.00*

Chicken & Mushroom Crêpes

Everything served with Hash browns made with Poplar Bluff Organic Potatoes - \$19.50

Sides

Bacon* - \$5.00
Maple Breakfast Sausage* - \$5.00
Poplar Bluff Potato Hash browns* - \$5.00
Gull Valley Tomatoes* - \$3.50

Pastries

Lemon Cream Cheese Danish - \$6.50
Brown Sugar & Anise Twists - \$6.50
Date Scones with Honey Butter* - \$6.50
Sticky Bun with Pecan Toffee Sauce - \$7.50
Honey Yoghurt Bowl with Fruit Compote* - \$8.50

***Can be done Gluten Free**