

Restaurant at  
**LOUGHEED HOUSE**  
*Brunch Menu*

**MAINS**

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**Prosciutto Eggs Benedict - 22**

Perfectly poached egg and prosciutto on a toasted English muffin with a creamy hollandaise. Served with hash browns and fresh fruit salad. DF & GF available

**Smoked Salmon Eggs Benedict - 22**

Perfectly poached egg, smoked salmon, capers, red onion and lemony hollandaise on a bannock round. Served with hash browns and fresh fruit salad. DF & GF available

**Breakfast Bowl - 20**

With poached eggs, short rib, scallions, mozzarella and hollandaise. Served with fresh fruit salad. DF & GF available

**Belgian Style Waffle - 20**

With Chantilly cream, fresh berries and Canadian maple syrup. V  
Add bacon – 5

**Smoked Tomato Frittata - 20**

With fire-roasted heirloom tomato and basil. Served with hash browns, fresh fruit salad and a mini croissant. GF available.

**Vegan Skillet - 20**

With vegan chorizo, Yukon gold potato and seasonal vegetables. Served with fresh fruit salad. DF, GF, VV

**SANDWICHES**

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**Panini - 20**

Ask your server for the Chef's inspiration of the day. Served with hash browns and fresh fruit salad. GF available

**Croque Monsieur - 20**

On sourdough with béchamel, Gruyère, and toupie ham. Served with hash browns and fresh fruit salad. GF available

**Mediterranean Vegan Panini - 22**

With black olive tapenade, roasted peppers, heirloom tomatoes and basil. DF & VV

**KIDS**

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**Mini Breakfast - 13**

Scrambled eggs, hash browns and bacon  
Served with fresh fruit .GF

**Mini Waffle - 13**

With whipped cream, strawberries and banana. V

**DESSERT**

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**Apple Crisp - 12**

Caramelized apples, candied walnuts, brown sugar, oats, à la mode. GF, V  
DF (without ice cream)

**Tea Treats - 12**

Selection of three Afternoon Tea sweets such as macarons, seasonal tartlets, and cakes.  
Selection may vary

*DF (Dairy Free) / GF (Gluten Free) / V (Vegetarian) / VV (Vegan)*

[www.lougheedhouse.com/restaurant/](http://www.lougheedhouse.com/restaurant/)

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# Brunch Menu

## BEVERAGES

**Phil and Sebastian's "Alter Ego" - 3.50**

**Phil and Sebastian's "The Decaf" - 3.50**

**Tea Trader Tea - 4.50**

Select varieties

**Juice, Pop or Milk - 3.50**

**Mocktails - 5.50**

Shirley temple, Cucumber Gimlet, Lavender  
Lemonade, Rosemary Blueberry Smash, Virgin  
Paloma, Raspberry Bees Knees

**Prosecco Mimosa 4oz - 9**

**Twisted Pineapple Basil Caesar 10z - 14**  
With 30/30 Reposado Tequila

**Canadian Whiskey Caesar 10z - 16**  
Traditional Caesar with Rupert's Whisky  
garnished with candied maple salmon

**Rose Wine Spritzer 4oz - 9**  
With O'Rourke Rosé and soda

**Vietnamese Coffee Beer - 12**  
88 Good Morning Stout with condensed milk

## LIGHT SIDE

**Scone - 10**

Raisin spice or white chocolate raspberry  
with jams and Devonshire cream

**Vegan Yogurt Parfait - 12**

Cashew yogurt, brown sugar fruit and oats  
with fresh berries and chia seed - DF, VV, GF

**Croissant and Jam - 6**

Ask your server about jam - V

*Take your Breakfast to go  
as you enjoy a tour of the historically  
beautiful Lougheed House.*

**Breakfast Basics - 12**

White chocolate scone with fruit salad

**Next Steps Breakfast - 16**

Vegan yogurt parfait with granola,  
fresh berries and a decadent breakfast loaf

**Patisserie Box - 18**

Fresh baked scone with Devonshire cream,  
brie, Gruyère, crisps, and grapes on the vine

### Regular Restaurant Hours

Thursdays 11am - 10pm

Fridays 11am - 10pm

Saturdays 10am - 10pm

Sundays 10am - 3pm

Restaurant at

**LOUGHEED HOUSE**

Visit [www.lougheedhouse.com](http://www.lougheedhouse.com) to see  
all our Menus & upcoming Restaurant  
events, Seasonal dinner and Afternoon  
Tea dates.

**As a patron of our restaurant, we are pleased to offer you half price admission (\$4) to Lougheed House. After your meal, come to our admissions desk today to take advantage of this special offer.**