## The Sunday Breakfast Times





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## Breakfast at the Six

Contributed by the Chefs

## BRIOCHE FRENCH TOAST

Rich and decadent house—made brioche, topped with cream cheese, Canadian maple syrup, pineapple compote and butter 9.95 Brioche: Riverside Bakery

SAUSAGE EGGER SANDWICH ( \*GF Option Available )

Free range egg, house-made Sixnature pork sausage patty, Swiss cheese on house crafted Focaccia, served with tomato, arugula, harissa mayo and our handmade tater tots 12.95

Pork: Chilliwack, BC

FULL ENGLISH BREAKFAST ( \*GF Option Available )

Cowichan Valley eggs, house made English banger sausage, seared blood pudding, roasted tomato, beans, button mushrooms with our rustic rye sourdough. Served with our handmade tater tots 15.95

Pork: Chilliwack, BC

EGGS BENEDICT ( \*GF Option Available )

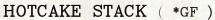
Poached Cowichan Valley eggs, toasted handmade brioche and rich hollandaise. Served with roasted tomato and our handmade tater tots



**Traditional Benny:** House cured back bacon 13.95 Back Bacon: Chilliwack, BC

**Vegetarian:** Avocado Salsa and grilled tomato 13.95 Potato (used in our handmade tater tots): Qualicum, BC

Salmon: House smoked sockeye salmon 14.95 Sockeye Salmon: Line caught off Pacific Coast



Light and fluffy pancakes layered with seasonal coulis and compote, pure Canadian maple syrup and butter 9.95

Maple Syrup: Quebec, Canada

THREE CHEESE OMELETTE ( \*GF Option Available )

European style 3 egg omelette filled with cheddar, jack and mozzarella, served with roasted tomato, toasted Rustic Rye, preserves and our handmade tater tots 11.95
Eggs: Cowichan, BC

(\*GF): Great Food that is Gluten Free

Applicable Taxes Not included in Price