

# holiday brunch

Sunday, December 25 & Sunday, January 1

## BRUNCH PLATTER

\$45 for two | \$90 for four

sunny side up eggs, pork breakfast sausages, bacon, waffles, croissants, fresh berries, sliced citrus, breakfast potatoes, honey, strawberry coulis, nutella

## A LA CARTE

daily green juice | \$9

kale, spinach, ginger, lemon, apple, celery, cucumber, basil

scotch egg | \$14

two soft boiled eggs, sausage, breadcrumbs

coffee cake | \$12

brown sugar, apple, whipped maple cloud

avocado toast | \$16

model bakery pain di mie, cold-smoked salmon, seeds & sprouts

greek yogurt & house-made granola | \$13

gibson's honey, extra virgin olive oil, seasonal fruit

two cage free eggs | \$17

herbed yukon potatoes, neuskes bacon or toulouse sausage, model bakery toast, arugula salad

french omelet | \$18

alpha tolman cheddar, parsley pesto, arugula salad, herbed yukon potatoes  
add bacon or toulouse sausage +4

shakshuka | \$16

tomato & pepper stew, poached eggs, crispy shallots, cilantro, grilled sourdough

lobster bisque | \$18

saffron, garlic crostini

eggs benedict | \$23

model bakery english muffin, shaved ham, herbed yukon potatoes, arugula salad

persimmon salad | \$18

champagne vinaigrette, candied walnuts, goat cheese

flatbread | \$24

duck confit, fermented kumquat, crescenza, balsamic onion, arugula

prosciutto panini | \$19

pain au levain, triple crème brie, apricots, honey mustard, green salad

alba burger | \$23

jalapeño mayo, lettuce, camembert, house-made japanese milk bun, served with fries or a house salad

cinnamon liege waffle | \$16

pearl sugar, cinnamon chips, apple whipped cream

# ALBA