



K E N S I N G T O N
R I V E R S I D E I N N

Weekend Brunch at The Inn

Presented by Chef's Table

Traditional Breakfast

*eggs any style
bacon or sausage
roasted potato hash, toast*

15

Chef's Daily Omelette

*served with potato hash and toast
server will provide details*

14

Brioche French Toast

fruit marmalade, Canadian maple syrup

15

Eggs Benedict

grilled tomato, spinach, potato hash, hollandaise

15

cured back bacon, potato hash, hollandaise

16

BC smoked salmon, spinach, potato hash, hollandaise

19

Croque Monsieur

black forest ham, emmental, yukon potato crisps

19

Granola Parfait

yogurt, granola, fresh seasonal fruit

8

Fruit Bowl

fresh seasonal fruit

11

Caesar 8

Mimosas: 9

orange juice, prosecco

orange juice, cranberry, prosecco

cranberry juice, prosecco

pink grapefruit, prosecco

Grand Mimosa 10

orange juice, grand marnier, prosecco

Virgin Caesar / Virgin Mimosa 4

Juice 4

Cappuccino / Latte 5

Espresso / Americano 4

Coffee / Loose – Leaf Tea 3.25

Executive Chef: Jeff Park