

# MENU

3-Course Brunch \$45pp+  
Kids Menu available \$12pp+

## **Appetizer (choose 1)**

*Cornmeal Porridge + fruit bowl (GF)  
(vegan option available)*

*Golden fried cornmeal bake topped with  
Ackee + Saltfish, micro greens*

*Smashed avocado bruschetta on  
pressed plantain (vegan/ GF)*

## **Entrée (choose 1)**

*Smoked salmon eggs benedict,  
lemon hollandaise, mango chickpea salad*

*Baked Hennessy French toast, topped with  
berry compote, maple syrup and whipped  
cream cheese*

*Breakfast Tacos: 3 Pancakes stuffed with  
smashed avocado, scrambled eggs,  
breakfast sausage & shredded cheese,  
pico de gallo, jerk aioli*

*Plantain waffles w berries, ackee, callaloo,  
mango chickpea salad (vegan/GF)*

## **Dessert (choose 1)**

*Bread pudding with rum butter sauce*

*Pineapple carrot cake*

*Blue Mountain coffee chocolate mousse  
(vegan/GF)*