

Travel February 13 & 14

CALORIES

BRUNCH *with love*



FEATURES FOR TWO

Beet Cured Salmon Gravlax Platter	22
<i>Beet cured wild BC Sockeye salmon, crème fraiche, caper berries, crostini, boiled egg, sprout salad</i>	
Foie Gras Platter	28
<i>Foie gras terrine, wild SK low bush cranberry chutney, toasted brioche, winter green salad</i>	

BRUNCH

House Granola	8
<i>Sour cherry almond granola w/ organic yogurt & cherry syrup</i>	
Feature Smoothie	8
<i>Wild SK blueberry & black raspberry avocado smoothie w/ organic almond milk</i>	
Savoury Duck Hash	16
<i>Duck fat fried local potatoes, house made duck confit, poached farm egg & house hollandaise</i>	
Today's Frittata	12
<i>Oven baked creamy farm egg omelet w/ SK fiddleheads & chèvre, served w/ organic baguette</i>	
Calories' Eggs Benedict	15
<i>Poached farm eggs on our own English muffin w/ house hollandaise & hash browns; choice of - local back bacon, smoked wild BC Chinook salmon OR sautéed spinach</i>	
Bagel & Eggs	12
<i>Baked farm eggs in 'Earth Bound Bakery' bagel centers w/ aged cheddar & green onion</i>	
Calories' Sweet Feature	12
<i>Soufflé pancakes w/ Glory Farms local strawberry compote & vanilla bean whipped cream</i>	
California Club Sandwich	14
<i>Smoked turkey, bacon, avocado, tomato, lettuce, onion & jalapeno lime mayo</i>	
Vegetarian Sandwich	13
<i>Organic chickpea hummus, cucumber, red pepper, avocado, tomato, lettuce & onion</i>	
SIDES	4
<i>House fries, crispy hash browns, organic greens, cup of soup, fresh fruit</i>	

Offered Saturday, Feb 13th & Sunday, Feb 14th
 10am - 2pm
 Reservations are required
www.caloriesrestaurant.ca
 306.665.7991