

*Mother's Day Brunch*  
*Menu \$20*

*Florida Orange Juice or Pressed Apple Juice*

---

**The Idlewyld Inn's Pastry Basket**  
*with fresh baked scones and croissants  
butter and preserves*

Choice of:

**Traditional Eggs Benedict**

*two poached eggs, Canadian back bacon, toasted English muffin  
with hollandaise sauce, grilled vine tomato and herb roasted potatoes*

**Smoked Salmon Hash**

*B.C. smoked salmon and potato hash with two poached eggs, caper  
and lemon mayo, and organic spring greens*

**Truffle scrambled eggs**

*with hand shaved parmesan, steamed asparagus,  
lemon aioli, grilled vine tomato and herb roasted potatoes*

**Spring spinach, Woolwich goat cheese and local mushroom Quiche**  
*with organic spring greens*

**Belgian Waffles**

*with fresh berries, Rolling Ridge maple syrup and vanilla whipped cream*

**Flat Iron Steak Sandwich**

*with brie fondue, Sleeper's arugula salad and herb roasted potatoes*

---

*Fresh Brewed Coffee or Orange Pekoe Tea*

*Executive Chef ~ Tim D'Souza  
Innkeeper ~ Christine Kropp*

## *A la Carte Menu*

**The Idlewyld Inn's Pastry Basket**  
with Fresh Baked Scones and Croissants  
Butter and Preserves  
\$5

**Organic Spring Greens**  
with shallot vinaigrette and rhubarb compote  
\$7

**Caesar Salad**  
with double smoked bacon, olive oil croutons and shaved parmesan  
\$8

**Traditional Eggs Benedict**  
two poached eggs, Canadian back bacon, toasted English muffin with hollandaise sauce, grilled vine  
tomato and herb roasted potatoes  
\$12

**Smoked Salmon Hash**  
B.C. Smoked salmon and potato hash with two poached eggs, caper  
and lemon mayo, and organic spring greens  
\$13

**Truffle Scrambled Eggs**  
with hand shaved parmesan, steamed asparagus,  
lemon aioli, grilled vine tomato and herb roasted potatoes  
\$13

**Spring spinach, Woolwich goat cheese and local mushroom Quiche**  
with organic spring greens  
\$12

**Belgian Waffles**  
with fresh berries, Rolling Ridge maple syrup and vanilla whipped cream  
\$11

**Flat Iron Steak Sandwich**  
with brie fondue, Sleeper's Arugula salad and herb roasted potatoes  
\$14