



Lancaster Eatery

At Chedoke Civic Golf Course Clubhouse

Weekend Brunch Menu

Everyone Welcome





TRADITIONAL BREAKFAST

CLASSIC BREAKFAST

Two eggs done your way; choice of bacon, sausage links or peameal. \$10.95

3 EGG OMELETTE

Western or Cheddar Cheese or Spinach Florentine \$11.95

VEGGIE HASH SKILLET

Red peppers, onions, spinach, potatoes, goat cheese and mushrooms with two eggs cooked your way on top. \$12.95

BIG BREAKFAST

Three eggs done your way with sausage, bacon, and peameal and two buttermilk pancakes. \$17.95

**** all come with toast and choice of home fries or sliced tomatoes. Substitute a garden salad for \$2.49 extra. Substitute egg whites for \$2.00 extra. We serve white, 12 grain whole wheat, light rye and gluten-free bread.**

BUTTERMILK PANCAKES

Six fluffy buttermilk pancakes stacked with real maple syrup. \$10.95

FRENCH TOAST

Three thick slices of bread dipped in a sweet vanilla egg custard, served with real maple syrup. \$10.95

ADD SIDES: Bacon, Peameal or Sausage - \$3.50 Mixed Berry Compote - \$3.00

Extra Serving Pure Maple Syrup—\$2.00

EGGS BENEDICT AND OTHER SPECIALITIES

**** all served with your choice of home fries or tomato slices.**

TRADITIONAL EGGS BENEDICT

Peameal bacon and two poached eggs on an English muffin, covered with hollandaise sauce. \$13.95

EGGS FLORENTINE

Sautéed spinach and two poached eggs on an English muffin, covered with hollandaise sauce. \$13.95

EGGS MILLENNIAL

Sliced avocado and two poached eggs on an English muffin, covered with pesto sauce. \$13.95

RUEBEN BENNY

Two poached eggs on Smoked Meat, thousand island sauce and rye toast, with hollandaise sauce. \$14.95





PLANT BASED AND HEALTHY CHOICES

COBB SALAD

Mixed greens, cucumber, cherry tomatoes, pickled red onion, grilled chicken, shredded cheese, and poached egg with house dressing \$14.95

PICKLED BEETS AND GOAT CHEESE SALAD

Mixed greens, cucumbers, pickled beets, goat cheese, clementine's and candied pecans with house dressing \$11.95

GOAT CHEESE AND APPLE SALAD

Mixed greens, pickled red onion, cucumber, sliced apple, goat cheese and candied pecans and house dressing \$11.95

SANDWICHES AND SALADS

**** All sandwiches are served with Fresh Cut Fries or Home Fries.**

Substitute: Garden Salad for \$2.49 extra or Sweet Potato Fries or Onion Rings for \$1.99 extra.

BREAKFAST BURGER

Handmade beef burger topped with peameal, cheddar cheese and a fried egg, lettuce, tomato & chipotle mayo on a toasted garlic bun. \$13.95

RUEBEN

Smoked Meat on garlic toasted rye bread, swiss cheese, sauerkraut and thousand island dressing. \$14.95

TOASTED WESTERN

Two eggs scrambled with onions, red peppers and ham on your choice of bread. \$9.95

PEAMEAL ON A BUN

Three thick slices of peameal bacon on a garlic toasted bun topped with cheddar cheese. \$10.95

BACON AND TOMATO (BLT)

On whole wheat or white bread, crispy bacon, tomato, lettuce and mayo. \$9.95 Add Avocado \$2.00 extra

BREAKFAST SANDWICH

Scrambled egg with your choice of sausage patty, bacon or peameal with cheese and chipotle mayo on an English muffin. \$5.95 Add: Home fries \$2.00





KIDDIE BREAKFAST

(For kids up to the age of 12)

1 PANCAKE or 1 slice FRENCH TOAST and 2 sausage links or 2 pieces of bacon.	\$5.95
1 EGG scrambled with toast, home fries and 2 sausage links or 2 pieces of bacon.	\$5.95

BEVERAGES

Niagara Wine by the Glass \$8.00 Bottle \$26.95

- Pino Grigio
- Chardonnay
- Riesling
- Sauvignon Blanc
- Merlot
- Cabernet Merlot
- Gamy Noir



SPIRITS

Premium Coolers	-	\$7.00
Motts Caesar (regular or spicy)	-	\$7.00
Mixed Drink (rum, whiskey, vodka)	-	\$6.75
Mimosa (orange juice & sparkling wine)	-	\$6.75
Mixed Drink Double	-	\$9.50
Shots	-	\$5.50
Non-Alcohol Beer	-	\$4.00

TALL CANS (473ml)

DOMESTIC	-	\$7.00
Moosehead Lager	-	\$6.50
PREMIUM	-	\$7.50
Stella Artois	-	\$8.00
Lagershed	-	\$8.00
Moosehead Radler	-	\$7.00
Twisted Tea	-	\$7.00
Brick Works Cider	-	\$7.00

NON-ALCOHOLIC BEVERAGES

(includes HST)

Pop (by Bottle)	\$2.50
Large Powerade	\$3.50
Dysani Water	\$2.50
Coffee/Tea	\$2.50
Juice Bottle	\$2.50
Milk / Chocolate Milk	\$2.50

** All ingredients are locally sourced. Please inform server of any allergies or special dietary requirements.
Prices are subject to applicable taxes. All items are subject to availability. Prices are subject to change.

THANK YOU FOR DINING WITH US.

