

# OLD SCHOOL BRUNCH

SUNDAY, FEBRUARY 18th | 10AM TO 2PM | DJ KAV & DJ S.DOT

## TO START

### Modern Tartare: \$19.5

Dijon, caper, gherkin, farm yolk, truffle oil, home made potato chips

### Crab in O Jar: \$22.5

Warm king crab, citrus butter, fresh herbs, grilled baguette

### Modern Caesar: \$15.75

Romaine, house made bacon bits, grana padano, garlic dressing

### Beets & Ricotta: \$13.75

Gold beets, house made ricotta, arugula, sunflower seeds

### Duck Prosciutto Salad: \$18.75

House cured Brome Lake duck prosciutto, butter leaf lettuce, roasted peppers, pickled red onion, blue cheese, basil vinaigrette

## BREAKFAST

### Modern Breakfast: \$ 16.5

Two farm eggs any style, double smoked Berkshire bacon, toast, hash browns

### Modern Eggs Benny: \$ 20.75

Poached egg, thin sliced wagyu tenderloin, caramelized onion, English muffin, hollandaise, hash browns

### Lobster Benny: \$24

Poached eggs, Nova Scotia lobster, seafood cake, slaw, capsicum hollandaise, hash browns

### Steak & Eggs: \$24

6oz wagyu skirt steak, two eggs, chimichurri, toast, hash browns, demi

### Modern Hash: \$21.75

Prime rib, poached eggs, mushrooms, peppers, arugula, hash browns, hollandaise

### Banana Bread French Toast: \$15.5

Banana bread, chocolate chip, Nutella whipped cream, candied pecans, raspberry coulis, icing sugar

### Modern Platter: \$50.5

Two eggs, banana bread French toast, wagyu skirt, hash browns, seafood cake, double smoked Berkshire bacon, hollandaise

## LUNCH

### Wagyu Burger: \$26

Ground wagyu, double smoked Berkshire bacon, gruyere, arugula, pickled zucchini, tomato, truffle aioli, grainy mustard

### Benchmark Short Rib Grilled Cheese: \$18

Dry aged pulled short rib, gruyere, sourdough, strawberry ketchup, beer mustard

### Wagyu Flat Iron: \$39

Brant Lake Wagyu flat iron, mashed potato, chimichurri, veg

### Mushroom Risotto: \$28

Cremini mushroom, truffle oil, grana Padano

