

BRUNCH COCKTAILS

Mimosa | Mionetto Prosecco Brut 12
Fresh Squeezed Orange Juice

Caesar | Sons of Vancouver Vodka 12
Walter's All-Natural Caesar Mix, Spice Blend

MARKET SPIRIT FREE

Seed to Glass 8
Market Herbal Non-Alcoholic Spirit
Sugar Snap Pea & Tarragon, Soda

Lamiaceae 8
Mint Family Distillates, Carrot
Toasted Mustard Seed
Peach Preserve, Lemon Balm

Ginger & Buckthorn Fizz 8
Sea Buckthorn, Ginger, Honey, Lime

C&T 8
Matchstick Coffee Concentrate
Cinnamon & Ginger Syrup
Tonic & Soda

Golden Milk 7
Nut or Dairy Milk
Turmeric + Ginger, Black Pepper
Raw & Unpasteurized Local Honey

Buckthorn 9
Turmeric + Raw Honey, Ginger, Orange
Black Pepper, Sea Buckthorn, Carrot

Coastal Green 8
Fennel, Spinach, Green Apple
Market Lime & Kelp Cordial

Market Ferment 8
Fermented Beetroot, Carrot, Fennel
Dill, Ginger, Sea Salt

Wine & Cocktail List Available

Weekend Brunch

Brunch is served from 11:30 a.m. to 3:00 p.m.

APPETIZERS TO SHARE

Steelhead Sashimi 13
Crispy Rice, Chipotle Emulsion

Avocado Toast 13
Extra Virgin Olive Oil, Sun-Dried Tomatoes
Sea Salt

Crispy Crushed Fingerling Potatoes 10
Smoked Paprika, Aioli

Charcuterie Board 27
Oyama Saucisson Sec, Finocchio
La Sauvagine, Farmhouse Cheddar Cheese
House Mustard, Pickles, Boiled Egg
Country Bread

1/2 Dozen Kusshi Oysters 22
Kombucha Mignonette, Fruit Pearls

Homemade Granola with Berries 12
Served with Milk or Yogurt

Muffin 5
Blueberry, All Bran, Carrot

ENTRÉES

Smoked Cauliflower "Croque Madame" 18
Gruyère Cheese, Sourdough, Sunny Up Egg

Grilled Steelhead Salad 19
Carrot-Ginger Vinaigrette, Orange, Sesame

Beet, Apple, Stilton Salad 17
Blackberry Vinaigrette, Hazelnut Brittle

French Toast 20
Caramelized Bananas, Gianduja Chocolate
Sauce

Rosstown Chicken Breast 32
Foie Gras Emulsion, Rutabaga, Artichoke Confit

Emperor Ham & Cheddar Cheese Benedict 20
Toasted English Muffin, Hollandaise Sauce

Smoked Salmon & Avocado Eggs Benedict 22
Toasted Ciabatta, Hollandaise Sauce

Braised Beef Shortrib Hash 22
Poached Eggs, Sautéed Peppers
Lemon Chili Asparagus

Mushroom Risotto 22
64° Soft - Poached Egg, Parmigiano-
Reggiano, Enoki Fritter

SWEET BITES

Peanut Butter Bar 13
Salted Caramel Ice Cream

Market Cheesecake 12
Seasonal Berry Compote, Strawberry Sorbet

Homemade Ice Cream 10
Chef's Feature Flavours of the Day

MARKET

BY JEAN-GEORGES



@MARKETJG_VAN
#MARKETBRUNCH