

sides

Sliced bacon \$3.25

Peameal bacon \$3.75

Farmer's sausage \$3.75

Toast \$1.5

Charcoal smoked home fries \$2

Fruit cup \$3.5

Pastries . . . croissants, danishes, preserves \$6.75

champagne cocktails 6.25

Morning Glory

Champagne, Peach Schnapps, Orange Juice

Raspberry Rise'n' Shine

Champagne, Chambord, Cranberry Juice

Tropical Sunrise

Champagne, Red Alizé, Pineapple Juice

Kir Royale

Champagne, Cassis

Strawberry Blossom

Champagne, Strawberry Liqueur, Cranberry Juice

hail caesar 1.5 oz

Garden Patch

Garlic, onion, red + green peppers, celery + carrot infused vodka, clamato, spices. \$6.75

Hot Pepper Caesar

Red chili pepper infused vodka, clamato, garlic + jalapeno stuffed olive. \$6.75

kids

all kids' meals served with choice of milk, juice or pop & ice cream

Chocolate Chip Pancakes

Traditional pancakes with chocolate chunks and syrup. \$5

Waffles & Syrup

Belgian waffles with syrup. \$5

Chicken Fingers

Breaded chicken strips served with plum sauce, vegetables and french fries. \$6.5

Charcoal Ribs

Two smoked ribs with BBQ sauce, vegetables and french fries. \$6.5

Bacon & Eggs

A poached egg, 3 slices of bacon & toast. \$6.5

Fish & Chips

2 pieces of battered sole, with vegetables and french fries. \$6.5



2980 King Street East, Kitchener ON N2A 1A9 519-893-6570 charcoalgroup.ca

thanks a brunch



starters

Fresh Juice

large \$4.95 small \$2.95

Straight from the fruit! Nothing added, lots of flavour gained.

New types every week to enjoy.

Daily Soup

Prepared daily from 'scratch'. \$6

Charcoal Green Salad

Mixed baby greens, julienne carrots, red onion, scallions, radish, peppers, grapefruit reduction, pink peppercorn champagne vinaigrette. \$7.75

Caesar Salad

Romaine lettuce tossed in our house dressing, chopped bacon, garlic croutons & Parmigiano Reggiano cheese. \$7.75

Spring Salad

Mango, julienne carrot, leeks, shaved fennel, mâche & arugula, raspberry shallot vinaigrette. \$9.5

Add to Any Salad:

Seasoned Chicken	\$7
Grilled Salmon	\$7.5
6 oz Striploin	\$9

Mediterranean Salmon Salad

Grilled salmon, artichoke hearts, bell pepper, cucumber, Kalamata olives, feta cheese with our own creamy Mediterranean dressing. \$15.75

Fresh Fruit to Share

Variety of fresh cut fruit with yogurt dipping sauce. \$10

Crab & Shrimp Cakes

Onion pickle, cucumber, roasted corn, mixed greens, caper dill aioli. \$13

Japanese Flying Squid

Chile-dusted squid, tomato & grilled onion salad, smoked sweet pepper coulis. \$11

breakfast

Eggs Benedict

Peameal Benedict

Soft poached eggs, peameal bacon, chive hollandaise sauce, Charcoal smoked home fries. \$12

Crab Cake Benedict

Panko crusted crab cakes, soft poached eggs, watercress & béarnaise sauce, Charcoal smoked home fries. \$17

Smoked Salmon Benedict

Vodka smoked salmon, sautéed spinach, poached eggs, béarnaise sauce, Charcoal smoked home fries. \$17

Stuffed French Toast

Stuffed with Ricotta and brandied peaches. Served with maple & berry compote. \$11

Fresh Belgian Waffles

Traditional waffles, maple & berry compote, Chantilly cream. \$10

omelettes

Each omelette is made with 3 farm fresh eggs, fresh herbs and served with Charcoal smoked home fries.

Blue Crab Omelette

Saint-André cheese, oven-dried tomato, leeks and arugula. \$15

Herb & Wild Mushroom Omelette

Wild & tame mushrooms, three cheeses. \$13.5

Smoked Ham Omelette

Smoked ham hock, parmesan, gruyère, & mozzarella cheeses. \$15

Vegetarian Omelette

Broccoli, tomato concassé, goat cheese, fresh basil. \$13.5

lunch

BBQ Chicken Crêpe

Chicken breast, scallions, arugula and corn, asiago cream sauce, Caesar or Charcoal salad. \$15

Ocean Seafood Crêpe

Sautéed salmon, white fish & mussels, red onions, asparagus, leeks, roasted pepper in a saffron tomato purée, asiago cream sauce, Caesar or Charcoal salad. \$17

Steak and Eggs

Grilled 6 oz Striploin, poached eggs, rosti potato, green peppercorn sauce. \$15

Steak Frites

Grilled 10 oz Striploin, five herb butter, red wine veal jus, charred red onion-tomato salsa, fresh cut fries. \$24

Featherhaven Farms Chicken Suprême

Fresh herb stuffed, sautéed rapini, russet potato purée, chipotle chicken demi. \$18

Hickory Smoked Ribs

Our signature ribs, Charcoal barbeque sauce, apple marmalade, russet potato purée, fresh market vegetables. \$16

Charcoal Prime Rib

6oz. cut with russet potato purée, fresh market vegetables & natural jus. \$16.75

sandwiches

All sandwiches are served with your choice of fresh cut Yukon Gold frites, Caesar Salad or Charcoal Green Salad.

Monte Cristo

Ham, smoked turkey & Gruyère, dipped in egg and pan fried. \$14

"Poutine" Burger

Ground chuck & sirloin stuffed with bacon and cheese, butter lettuce & tomato, on a sourdough bun, Yukon Gold fries. \$13.5

Prime Rib Beef Dip

Hand carved prime rib, cooked to your liking, horseradish mayo, Gruyère cheese, toasted garlic loaf, red wine thyme jus, fresh cut Yukon Gold fries. \$15.5

Bourbon Steak Sandwich

Grilled flat iron steak, wild & tame mushrooms, caramelized onions, green peppercorn pesto, artesian bread, Yukon Gold fries. \$16.5