

WILDCRAFT

BRUNCH



SOUPS, SALADS & APPETIZERS

BUTTERNUT SQUASH SOUP Heidelberg smoked bacon / julienne apple / maple cream / 6.25

WILDCRAFT SALAD wild mushrooms / walnut crouton / organic greens / parmesan reggiano / dijon vinaigrette / 8.25

RED ROMAINE crispy serrano ham / fried capers / reggiano cheese / red wine garlic caesar dressing / 7.95

WARM WOOLWICH GOAT CHEESE porcini dusted goat cheese / roasted wild mushrooms / truffle oil / stewed tomatoes / olive oil grilled sour dough / 10.95

SHRIMP TEMPURA jumbo tiger shrimp / light tempura / wasabi pea purée / ponzu sauce / 12.95

SHORT RIB ANTIJITOS braised shredded short rib / hot pepper cream cheese / tortilla wrap / poblano pepper and tomato salsa / cilantro lime sour cream / 10.95

BREAKFAST

YOGURT AND GRANOLA maple pecan clusters / honey mint yogurt / fresh fruit / 6.95

HOUSE MADE BEIGNETS mini doughnuts / coconut cream / chocolate sauce / raspberry sauce / 4.95

EGGS BENEDICT peameal bacon / poached eggs / hollandaise sauce / potato hash / cheddar biscuit / fresh fruit / 11.95

SOUTHWEST EGGS BENEDICT panko crusted poached eggs / grilled focaccia / guacamole / cilantro lime tomatoes / chipotle hollandaise / chorizo / potato hash / 11.95

STEAK AND EGGS BENEDICT grilled 6oz striploin / poached eggs / béarnaise sauce / frizzled onions / tomato concassé / cheddar biscuit / fresh fruit / 17.95

CREME BRULEE FRENCH TOAST thick cut farmers white bread / vanilla custard / roasted apples / aged cheddar / maple syrup / 10.95

SMOKED SALMON AND EGGS vodka smoked salmon / poached eggs / wilted spinach / pickled onions / soft sourdough croutons / dill hollandaise sauce / 13.95

BREAKFAST CLUB eggs / prosciutto / smoked bacon / fresh tomato / buffalo mozzarella / fresh basil on a Bauer Bakery ciabatta bun / fresh fruit / 11.95

WILD WESTERN OMELETTE three eggs / capicola / smoked cheddar / smoked bacon / stewed pepper ragout / fresh fruit / 10.95

BREAKFAST FLATBREAD scrambled eggs / poblano pepper and tomato salsa / breakfast sausage / home fries / smoked cheddar / chives / 12.95

SIDES ----- **FRUIT PLATE** / 3.95

DOUBLE SMOKED BACON / 2.95

PEAMEAL BACON / 2.95

BREAKFAST SAUSAGE / 2.95

POACHED EGGS & HOLLANDAISE / 2.95

CHEDDAR BISCUIT / 1.95

BEANS & LEAVES ---- **COFFEE** 2.95

TEA 2.75

ESPRESSO 3.25

DOUBLE ESPRESSO 5.50

CAPPUCCINO 4.25

CAFE LATTE 4.25

HOT CHOCOLATE 2.75

FLATBREADS

STEAK & FRENCH ONION marinated grilled sirloin / caramelized spanish onion / portobello mushrooms / roasted garlic purée / three cheeses / 14.95

MEDITERRANEAN CHICKEN roasted chicken / artichokes / kalamata olives / roasted cherry tomatoes / basil pesto / three cheeses / 13.95

CAPRESE thyme oil / fresh basil / tomatoes / buffalo mozzarella / balsamic reduction / 12.95

EASTERN CHICKEN coconut peanut sauce / roasted chicken / julienne snow peas / bean sprouts / diced tomatoes / fresh cilantro / sweet chili drizzle / 13.95

LOUISIANA SAUSAGE Stemmler's sausage / scallions / louisiana spice / fire roasted tomato / fresh basil / three cheeses / 13.95

MAINS

W BURGER half pound of ground prime rib / roasted garlic aioli / Heidelberg smoked bacon / aged cheddar cheese / sesame seed bun / 13.95

CHICKEN PROSCIUTTO MELT grilled chicken breast / crispy prosciutto / swiss cheese / onion sprouts / tomato / boston bibb / southwest aioli / artisan bun / 13.95

STEAK WILDCRAFT grilled 6oz New York striploin / herb butter / wild mushrooms / walnut crouton / organic greens / parmesan reggiano / dijon vinaigrette / 17.95

GRILLED CHICKEN & ARUGULA SALAD marinated chicken breast / bresaola / shaved red onion / lemon zest / toasted bread crumbs / balsamic vinegar / extra virgin olive oil / parmesan reggiano / 15.95

STEAK FRITES grilled New York striploin / peppercorn sauce / stilton butter / chipotle aioli / fresh cut Yukon fries / 8 oz - 21.95

WALDORF SALMON SALAD walnut crusted roasted fillet of Atlantic salmon / sweet greens / raisins / apples / fennel / celery / creamy cider dressing / 16.95

BLACKENED CAPER SALMON pan roasted fillet of mild spiced atlantic salmon / caper dill yogurt / market vegetables / fingerling potatoes / 18.95

VEGETABLE STIR FRY julienne vegetables / water chestnuts / snow peas / bean sprouts / plantain chips / coconut basmati rice / fiery and tangy soya sauce / kimchi / 15.95
Chicken - 17.95 / Shrimp - 17.95

MUSHROOM FUSILLI wild mushrooms / roasted garlic / pesto cream / tomato concassé / 14.95 -----> Chicken / 17.95

EGGPLANT SCHNITZEL parmesan crusted eggplant / roma tomato / asparagus / grilled portobellos / buffalo mozzarella / spinach alfredo sauce / 16.95

EXECUTIVE CHEF MICHAEL HODGSON & CHEF DE CUISINE DAVID HUTCHISON

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.

AS A COURTESY TO OUR OTHER GUESTS, PLEASE SET YOUR BLACKBERRY TO VIBRATE.

NEED TO RECHARGE IT? ASK ABOUT OUR BATTERY CHARGING STATION.

GOT AN EVENT OR CELEBRATION? THINK WILDCRAFT - WATERLOO'S PREMIERE EVENT VENUE. VISIT CHARCOALGROUP.CA