

MENU

OPAL BRUNCH

V = VEGETARIAN
 VG = VEGAN
 GF = GLUTEN FREE
 DF = DAIRY FREE

Freshly Baked Sweet Berry Scones \$15
 Butter/house made preserves

Azuridge Breakfast *gf df* \$28

Fried eggs or scrambled eggs or poached eggs/smoked bacon/back bacon/chicken apple sausages/breakfast potatoes/
 side of fruit/ *gf* or regular toast

Pain Perdu with Mixed Berries \$28

French brioche toast /wild berries compote/toasted almonds/chantilly cream/maple syrup



FRENCH OMELETTES

Meat Omelette *gf* \$28

Chicken sausage/bacon lardons/wild mushrooms/aged cheddar/breakfast potatoes/side of fruit/ *gf* or regular toast

Garden Omelette *gf* \$28

Torched red peppers/roasted tomatoes/grilled artichokes/asparagus/goat feta/breakfast potatoes/side of fruit/ *gf* or
 regular toast



OPAL SIGNATURE BENEDICTS

Crab Cake Benedict - *gf* \$30

House-smoked salmon/avocado/breakfast potatoes/hollandaise sauce/side of fruit

Fresh Avocado on Toasted Brioche \$28(GF available)

Almond/poached egg/roasted tomato/hollandaise sauce/side of fruit

Chicken & Waffle \$28

Crispy chicken tenderloin/bacon/Belgian waffle/poached eggs/hollandaise sauce/side of fruit



BURGERS

Chef's Wagyu Burger \$32 (GF available)

Candied bacon/smoked cheddar/lettuce/tomatoes/red onion confit/chipotle aioli/pomme frites

Chicken Burger \$30 (GF available)

Candied bacon/French brie/lettuce/tomatoes/red onion confit/chipotle aioli/pomme frites

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE
 18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS



AZURIDGE