

OPAL RESTAURANT

Brunch Menu

FRESHLY BAKED SWEET & SAVORY SCONES | V | 13

butter | house made preserves

BUTTERNUT SQUASH SOUP | GF | VG | 14

roasted butternut squash + mirepoix | coconut | orange | granny smith apple chutney | micro greens

AZURIDGE BREAKFAST | GF | 26

your choice of: fried eggs, scramble eggs or poached eggs | smoked bacon | back bacon | chicken apple sausages | breakfast potatoes | assorted fruit | your choice of toast

PAIN PERDU WITH MIXED BERRIES | V | 25

Amaretto brioche french toast | wild berries + ginger compote | toasted almonds | chantilly cream

MEAT OMELETTE | GF | 23

chicken sausage | bacon lardons | wild mushrooms | aged cheddar | breakfast potatoes | assorted fruit | your choice of toast

THE GARDEN OMELETTE | GF | V | 23

red peppers | roasted tomatoes | grilled artichokes | asparagus | goat feta | breakfast potatoes | assorted fruit | your choice of toast

CRAB CAKE BENEDICT | GF | 30

house-smoked salmon | avocado | breakfast potatoes | assorted fruit

PULLED PORK BENEDICT | GF | 27

braised barbecue pork shoulder | beef short rib + rösti potato cake | assorted fruit

BRUSSELS BENEDICT | 27

crispy chicken tenders | Belgian waffle | hollandaise sauce | candied bacon | breakfast potatoes | assorted fruit

TRUFFLE BUFFALO MOZZARELLA BENEDICT | V | 30

English muffin | portabello mushroom | grilled tomatoes | breakfast potatoes | assorted fruit

CHEF'S WAGYU BURGER | 30

candied bacon | smoked cheddar | lettuce | tomatoes | red onion confit | chipotle aioli | pomme frites

CHICKEN BURGER | 28

candied bacon | french brie | lettuce | tomatoes | red onion confit | chipotle aioli | pomme frites

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS



AZURIDGE