

CARENS

~ ROSEDALE ~

~ BRUNCH ~

CARENS BREAKFAST-\$16

two eggs any style, bacon, chorizo, roasted tomato confit,

BRIE & MUSHROOM OMELETTE-\$14

choice of home fries or petite salad

EGGS BENNY-\$16

two eggs poached, citrus hollandaise, roasted tomato, choice of home fries or petite salad, choice of grav lox, peameal bacon, or smoked bacon

COCOTTE OF EGGS-\$14

fresh tomato and basil

FRENCH TOAST-\$14

thick cut brioche, berries, maple syrup

SALMON GRAVLAX PLATE-\$20

cured salmon, gherkins, capers, chive cream cheese, pumpernickel

GRILLED CHEESE SANDWICH-\$16

emmental, gruyère, raisin walnut bread, house red pepper jelly,

GRATINÉE À L'OIGNON-\$13

french onion soup

SALADE MAISON-\$13

organic mixed greens, cherry tomato, cucumber, flax seeds, goat cheese, dijon vinaigrette

TOMATO TART-\$18

heirloom tomatoes, garlic confit, puff pastry, fennel slaw

SALADE NIÇOISE-\$24

seared tuna, tomatoes, potato, green beans, egg, olives, anchovy

BAKED MAC & CHEESE-\$19

penne, spicy cheese sauce+prosciutto \$24 +chorizo \$24

CARENS BURGER-\$22

aged cheddar, double smoked bacon, frites

MOULES PASTIS-\$24

Pastis, fennel, cream, frites

SIDES

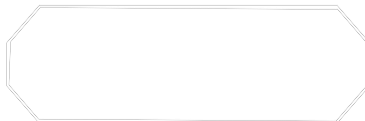
\$9

home fries

petite greens

euopean smoked bacon

cured salmon gravlax



~ COCKTAILS ~

\$13 – 6oz

MIMOSA

prosecco, orange juice

BELLINI

prosecco, passion fruit alizé

1978

prosecco, st. germain

BUBBLY MARGARITA

prosecco, tequila, triple sec, fresh lime

NON-ALCOHOLIC BEVERAGE

**FRESH ORANGE or
GRAPEFRUIT JUICE**
\$6 (6 oz)

AMERICANO
\$4

CAPPUCCINO
\$5

LATTE
\$5