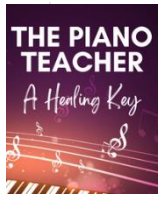


BRUNCH MENU



SALADS

Probiotic Power Salad (GF,V)

Arugula, spinach, sauerkraut, blueberries, roasted beets, toasted pumpkin seeds, goat cheese, and avocado. Dressed with a Maple Lemon Vinaigrette. *(Can be made Vegan/Dairy Free with prior notice)*

Playbills' Own Caesar Salad*

Freshly cut romaine lettuce, crispy prosciutto, Manchego & Parmigiano Reggiano, house-made focaccia croutons. Tossed with a Roasted Garlic Caesar Dressing. **(Contains: Anchovies)*

V.I. Kale, Roasted Butternut & Yam Salad (GF,DF,V,VEGAN)

Local Vancouver Island Kale, maple roasted butternut squash, yam, and carrot. Finished with fresh pomegranate arils, toasted onion & walnuts, and dressed with a Walnut & Sherry Vinaigrette.

Korean-Inspired Rice Noodle Salad (GF,DF,V,VEGAN)

Local Swiss Chard, Boy choy, rice noodles, red bell peppers, fresh cilantro & green onion. Tossed with a Gochujang & Hoisin dressing and house-made pickled vegetable medley containing julienned carrot, daikon & red onion.

Artisan Green Salad

Fresh local greens served with your choice of house-made dressings. Including house-made Maple Lemon Vinaigrette (GF,DF,V,VEGAN), and house-made Playbills' Own Green Goddess Dressing (GF,V)

Salad Bar Feature (*GF)

Buffalo Chicken & Blue Moon Dip: Cream cheese & sour cream base mixed with Danish Blue Cheese, Gorgonzola, house roasted chicken breast, fresh herbs, and Tabasco. Served with an assortment of crackers and fresh vegetable crudité.

Soup du Jour

Please ask your server about our daily soup creation. Served with fresh, house baked bread.

ENTREES

Coconut Curry Chicken & Steamed Basmati Rice (GF,DF)

Pacific Cod with a Tamari-Ginger Sauce (GF,DF)

Roasted Seasonal Fall Vegetable Medley including Yam, Butternut, Parsnip, Zucchini
(GF,DF,V,VEGAN)

Hashbrowns (GF,DF,V,VEGAN)

Playbills' Buttermilk Biscuit Eggs Benedict

Glenwood Farms Breakfast Sausage (DF) & Bacon (GF,DF)

Cinnamon Buns with House Sticky Toffee Sauce (V)

Belgian Waffles with House-Made Coulis (V).

Playbills' Feature Carve (GF)

Local Smoked & Cured Hertel's Ham glazed with a Dijon Mustard & Brown Sugar Glaze. Served with Dijon mustard, and House-Made Apple Sauce.

DESSERTS

Playbills' Warm Guinness Stout & Chocolate Cake

Decadent Belgian chocolate paired with the rich malt & roasted barley notes of Guinness Irish Stout. Served warm alongside Chantilly Cream.

Strawberry Shortcake

Delicate House-Made white cake layered with airy whipped Bavarian & Chantilly cream, and fresh macerated strawberries.

Assortment of squares

Profiteroles

Lemon Meringue Pie

English Trifle

House-made Pecan Pie

Daily Selection of Homemade Cheesecakes

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)