

HOME TO ROOST

BRUNCH BUFFET

S A L A D S

Artisanal Harvest Greens (GF, V)

Roasted kabocha squash & beets, local pear & crumbled goat cheese, topped with candied walnuts. Dressed with a house-made Creamy Maple Dressing.

"Cheeky" Tzatziki (V)

Grape tomatoes, chickpeas, cucumber, red onion, spinach, romaine & cow's milk feta cheese. Topped with crunchy pita chips. Dressed with a house-made Tzatziki Dressing.

Thai Coconut Curry Chopped Salad (GF, DF, VG, V)

Edamame, cabbage, romaine, bell peppers, carrot, scallion, cilantro, and topped with toasted cashews & sesame seeds. Dressed with a house-made Coconut Green Curry Dressing.

Chicken Parm Salad

Crispy breaded chicken cutlets, parmigiano Reggiano, arugula, roasted cherry tomatoes, peppers & onions. Dressed with a house-made Roasted Garlic & Lemon Pesto Vinaigrette.

House Garden Greens

Fresh local greens tossed with grated carrots, cherry tomato, sliced red onion, and served with your choice of house-made dressings, including Lemon Ginger Vinaigrette (GF, DF, VG, V) & Coconut Green Curry Dressing (GF, DF, VG, V)

Salad Bar Feature (GF*)

·Blue Moon Dip: Cream cheese, Danish blue cheese, sour cream, Worcestershire sauce, Franks, garlic & shallot, and braised, shredded chicken breast. Served with fresh vegetable crudité and assorted crackers.

*Gluten-free without the inclusion of crackers

Soup du Jour

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

E N T R E E S

Skin-On Herb Roasted Chicken Thigh (GF,DF)

Hashbrowns (GF,DF,VG,V)

**Blue Cod with Fresh Herb, Garlic & Lemon
Compound Butter (GF)**

Playbills' Buttermilk Biscuit Eggs Benedict

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

**Barrel-Aged Maple Syrup Glazed Seasonal
Vegetables (GF,DF,VG,V)**
Carrots, assorted squash & yams

Sticky Glazed Brioche Cinnamon Buns (V)

Belgian Waffles with House-Made Coulis (V)

Playbills' Feature Carve (GF)

Maple Syrup Glazed & Smoked Local Hertel's Ham. Served with your choice of Dijon mustard,
and/or house-made apple sauce.

D E S S E R T

Apple Pie Crisp

House-made autumn spiced apple filling topped with crisp buttery puff pastry served warm and with
fresh Chantilly whipped cream.

Playbills' Guinness Stout & Chocolate Cake

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

Locally Made Dessert Bars by The Island Pastry Haus

Including Lime Meringue Cheesecake Bars, Lemon Bars, Nanaimo Brownie Bars, and the Chemainus
Theatre's Playbill Dining Room Exclusive Bar made with a hazelnut & almond shortbread base, house
blackberry jam, and finished with a hazelnut & almond frangipane.

**Lemon Meringue Pie, House-made Pumpkin Pie, Profiteroles,
House Tiramisu, and our Daily Selection of Homemade
Cheesecakes**

* Please notify your server if you require a gluten-free or vegan dessert.

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