

Daily Bread Café

Breakfast: \$6.5

Scrambled Egg/Bacon quesadilla with side of Hash Browns

Pecan-Crusted French Toast with side of fruit salad

Pumpkin Waffle Topped with butter and maple syrup

Classic: Fried Egg, Bacon, Sausage and side of hash browns

Parfait: Berries Jam, Greek yoghurt and granola, topped with fresh fruit

Open Faced avocado Toast, on rye bread topped with Fried Egg, toasted sesame seeds

Baking: \$2.5

Croissant

Chocolate -Whoppies filling with Cream Cheese

Almond Croissant

Morning Loaf (Banana Bread, Lemon, Orange)

Cinnamon Buns

Cookies

Almond Biscotti

Muffins

Palmiers

Sandwiches: \$10 with greens \$12 with soup \$14

Open faced Avocado on Marble Rye bread topped with Fried Egg, side of Asian Slaw Salad

Onion Fritters with green sauce and side of nachos chips and salsa

Vegetarian Rice Rolls, Asian aioli with side of Asian Slaw and side of Ponzu sauce

Cuban Sandwich: Honey Glazed Ham, pulled pork, Swiss Cheese, Mustard and bread butter pickle on Demi Baguette with nachos chips and salsa

Reuben Sandwich: Marble Rye bread, corned beef, sauerkraut, dill pickle, thousand island dressing with nachos chips and salsa

Carnitas Tacos: flour tortilla, pulled pork, green sauce, pickled red onion and feta cheese

Jerk Chicken Tacos: coleslaw, jerk seasoned chicken strips and chipotle aioli

Club Sandwich: Bacon, Ham, Turkey, Lettuce, Tomato and Mayo on a toasted bread with side of nachos

Chicken Caesar Wrap: Chicken Fingers with house Caesar salad

Soup: \$5

Tortilla Soup: Spicy Tomato base, topped with avocado, tortilla strips and -Chicken Satay with peanut sauce, side of jasmine rice

Soup of the day

Salads: \$9.5

Fresh Mozzarella, Hot House Tomato, basil, olive oil and balsamic reduction.

Sweet and Sour Butternut Squash: Green salad topped with roasted squash, mandarin oranges and pickled red onion with balsamic dressing

Arugula Salad: Arugula, pickled radishes, kalamata olives, candied pecans with yogurt dressing

Middle East Platter: Hummus, Pita Bread, marinated olives and Tabbouleh salad

Taco-Bowl: Pulled Pork or ground beef, lettuce, sliced olives, chopped tomatoes, pickled jalapenos, chipotle aioli, sour cream, cheddar cheese

Mains: \$11.5

-Chicken Satay with peanut sauce, side of jasmine rice

-Blackened Chicken Breast with roasted corn, peppers onions with linguini pasta on Cajun creamy sauce

-Chicken Curry with basmati rice and naan bread

-Chicken Marsala with grilled polenta and side of tossed salad

-Stir-fry Beef with Chow Mien noodles and deep-fried spring rolls

-Italian Sausage with peppers, onions, marinara sauce and smash potatoes

-Veggie Ramen: with chow mien noodles, topped with fresh veggies

-Grilled Tofu on fish stock and udon noodles

Beverages:

-Oso Negro Coffee- s-\$1.75, m-\$2 l-\$2.25

-Coke products – see menu board

-Espresso-\$2

-Canned San Pellegrino - \$3

-Cappuccino -\$4

-Canned beer -\$6

-Americano -\$4

-Canned wine -\$6

-Boreal forest Tea -\$3

