

BRUNCH

PORK CHOP EGGS BENEDICT 16

Brother's local smoked pork chop, poached eggs, hollandaise, potato hash

THE OMELETT 14

Loose Smoked Sausage or Vegetarian

aged cheddar, parmesan, tomato, mushroom, spinach, caramelized onion
fresh herbs, fresh tomato sauce

ROASTED PEACH FRENCH TOAST 14

potato bread, roasted peach, mascarpone cream, Nova Scotia maple syrup

COTTAGE LAKE BACON N' EGGS 14

Brother's local smoked bacon, two eggs any style, potato hash, ciabatta

THE BRUNCH BURGER 16

HAND-CUT FRIES

Getaway farms grass-fed beef, sunnyside egg, aged cheddar, pork belly
Asian slaw, hoisin, gochujang mayo, parmesan, truffle oil

FISH N' CHIPS 16

line caught local wild cod, yuzu tartar sauce, Asian slaw

{ gluten-free batter mixed w/ Unfiltered IPA beer, gluten-reduced of 20ppm }

FRIED CHICKEN SANDWICH 16


HAND-CUT FRIES

guacamole, salsa, grilled red pepper, chicken crisp, gochujang spicy mayo
green onion, havarti jalapeño cheese, jalapeño crema

GLOBAL ADVENTURE


ULTIMATE PORK RAMEN BOWL 17

housemade broth, char siu bbq pork, crispy pork cheek, braised pork belly
poached egg, kimchi, shredded cabbage, bean sprout, cilantro

Chinese fried donut [gluten-free option available with rice noodle] 

CAMBODIAN CONGEE BOWL 12

rice porridge, sunnyside egg, finely shredded Eden Valley chicken
bean sprout, fresh herb, fresh lime, black pepper, truffle oil

Chinese fried donut [gluten-free w/o chinese donut] 

NUM PANG (CAMBODIAN SANDWICH) 16


HAND-CUT FRIES

fermented sausage wrapped in bacon, sunnyside egg, pork belly
chicken pâté, Asian slaw, hoisin, gochujang spicy mayo

BAO BUNS 14

Chinese bbq minced pork buns, green onion, sunnyside eggs, tamari

STEAM BUNS 14

togarashi local Acadiana tofu or local braised pork belly
sunnyside eggs, plum sauce, hoisin, garlic aioli, Asian slaw, cilantro
fried garlic bits [vegan aioli available] 

SIDES {fries are served with freshly shaved parmesan}

FRESH HAND-CUT FRIES 6

POTATO-ONION HASH 4

{ Our housemade hoisin and kitchen soy sauces are gluten-free }

ALLERGIES ALERT

We use flour and peanut in our kitchen. Gluten and non-gluten free items
may be fried in the the same oil. Please notify us of any allergies and we will
do our best to accommodate you.

~ please note some menu items change regularly~

If The Food Is Sound... Buy The Kitchen A Round! \$20



DRINKS

DESSERT OF THE DAY 7-10

{ gluten-free option may be available }

Caesar 1 oz/6 - 2 oz/8.50

Kimchi Caesar 1 oz/7 - 2 oz/9.50

Mimosa 1 oz/6

prosecco, orange juice

Studio Mimosa 1 oz/7

prosecco, lychee liquor, cranberry juice

BEER & WINE < See Drink Menu >

COFFEE / TEA

Locally Roasted Nova Coffee {Dark Roast} \$3.5

Iced Coffee Float \$6

ILLY Espresso \$3.5

ILLY Americano \$3.5

ILLY Cappuccino \$4.5

ILLY Latte \$4.5

Vietnamese Coffee {Hot or Iced} \$5

Extra Espresso Shot add \$2.5

Macha Latte \$5

Chai Latte \$5

Herbal Teas \$2.5

Honey Ginger Tea {Hot or Iced} \$3

Honey Chrysanthemum Tea {Hot or Iced} \$3

{ soy and almond milk available on request }

LOCALLY ROASTED COFFEE

Our drip coffee is locally roasted by
Nova Coffee in the valley. It's a blend of 50%

Colombian Light Roast and 50% Costa Rica

Dark Roast. A beautiful blend from the winey

flavors of the Colombian beans mellowed by

the dark chocolate notes of the Costa Rican beans.

COLD

Non-Alcohol Beer 5

POP 2.5

Coke {diet, CokeZero}, Fresca, Sprite, Ginger Ale

Propeller {Root Beer, Ginger Beer} 3.50

San Pellegrino Clementina 3.5

Perrier Sparkling Water 330ml 3

San Pellegrino Sparkling Water 750ml 7.50

JUICE Cranberry, Cran-Raspberry, Lychee 3

Orange, Pineapple, Ruby Red Grapefruit

GLOBAL FLAVOURS <> LOCAL INGREDIENTS

SUSTAINABILITY



Supporting small local farms/producers – utilizing
free-range meats, certified Ocean Wise seafood,
organic, and fair trade goods when possible.

We believe that making food from scratch is both
empowering and cool.

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