

PLANK

CHEF INSPIRED RESTO BAR

BRUNCH MENU

Cluck'n' Waffle Egg Benedict:

Belgian waffles topped with crispy fried chicken, poached eggs, Maple hollandaise sauce served with Plank hashbrowns **\$21**

Corned Beef Connection:

Chopped Brisket, hash browns, spicy aioli, sauteed peppers and onions, two poached eggs **\$19**

Berrylicious Stuffed Toast:

Challah bread, Vanilla cheesecake stuffing, chef's berry compote **\$18**

The Hammer BELT:

Toasted sourdough, garlic aioli, cherry pink sliced side bacon, fresh tomato, crisp lettuce, sunny side egg, side of home fries **\$18**

Shakshuka Showdown:

A mixture of roasted vegetables simmered in tomato sauce blended with aromatic spices and topped with poached eggs, grilled sourdough **\$19**

Steak and Eggs:

Grilled chili flatiron topped with whipped garlic butter, soft scrambled eggs, and chive oil. Served with Plank hash browns **\$25**

Mushrooms on Toast:

Grilled sourdough, wild and forged mushrooms, herbed cream sauce, soft scrambled truffled eggs, EVOO Arugula **\$19**

PLEASE ADD APPLICABLE TAXES.

FAVOURITES

House Sliders:

Hanger & chuck, bourbon bacon jam, soft potato bun, garlic aioli, vintage cheddar \$14

Cauliflower Fritters:

Beer batter, roasted garlic aioli, pecorino cheese \$14

Duck Poutine:

Slow braised Ontario duck, foie gras gravy, Quebec cheese curds, house-cut fries \$17

The Dumb Son:

Steamed shrimp & pork dumplings, soy, sriracha \$14

The Big Macka:

Crisp risotto balls stuffed with seasoned beef, American cheese, special sauce, sesame seeds \$15

Take a Bao:

Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, steamed bao buns \$16 Sub Korean fried tofu

Red Devil & Shishito Peppers:

Calamari, blistered shishito peppers, chili pepper dust, charred lemon & Old Bay aioli \$20

Poke Spoons:

Raw Ahi tuna, soy, chili, sesame aioli, nori, crispy sushi rice, wasabi, pickled ginger \$14

Autumn's Big Bottom Bowl:

Shredded Brussels sprouts, roasted beets & sweet potato, arugula, toasted pumpkin seeds, crumbled feta cheese, apple slaw, maple & blood orange vinaigrette \$17

Fook Yu Bowl:

Raw Ahi tuna, sticky rice, avocado, cucumber, wakame, edamame, nori, tobiko, pickled ginger, scallions, ginger soy dressing, spicy aioli \$21

PIZZA

Margaritaville:

Fresh basil, fior di latte, tomato sauce \$15

The Big Bird:

Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto \$18

D'Italiano:

Prosciutto, arugula, shaved Parmesan, fior di latte, tomato sauce \$19

New Honey Boo-Boo:

Spicy Soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, chili honey \$20