

PLANK

CHEF INSPIRED RESTO BAR

SUNDAY BRUNCH

Rice Daddy: Wok Of Shame

Crispy sushi rice, marinated bulgogi beef, rolled Japanese omelette, gochujang cream, soy caramel, furikake crunch, green onion, gochugaru dust. Hot, crispy, saucy, messy – the kind of dish that leaves you thinking about it tomorrow.

\$25

Holy Smokes:

Smoked salmon, crispy potato rösti, whipped caper cream cheese, poached eggs, roasted garlic hollandaise, pickled onions, chive oil. Choice of home fries or house salad.

Smoke, salt, and sin.

A brunch worth confessing. (GF)

\$24

The Green Light:

Mashed avocado, two poached eggs, toasted sourdough, feta crumble, confit tomatoes, citrus crema, hemp seeds, pickled radish, micro herbs. Choice of home fries or house salad. Smooth, bright, unapologetic. Creamy avo, salty feta, and a hit of citrus swagger.

Feels healthy – but not too healthy. (V)

\$20

Steak & Mistake:

6 oz flat iron, two sunny side eggs, toasted sourdough, roasted garlic butter, crispy onions, and chimichurri drizzle. Charred, juicy, and a little reckless. Runny yolks meet buttered steak – the kind of breakfast that ruins your to-do list.

Served with house fries or salad. (GF)

\$26

PLEASE ADD APPLICABLE TAXES

(GF) Gluten-Free / (V) Vegetarian

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BRUNCH COCKTAILS

1.5 oz.

Maple Mayhem:

Monkey Shoulder, cold brew, maple syrup,
vanilla cream foam. Sweet, bold,
unapologetic – like pancakes
with a pulse.

\$15

Bad Habit Mary:

House Caesar mix, vodka, gochugaru rim,
crispy bacon. Our twisted Canadian classic.
Spicy, smoky, and slightly unholy.

\$15

Green Juice For Liars:

Gin, cucumber, mint, lime, matcha,
simple syrup, soda.
Looks healthy but isn't.

\$15

Dirty Sunrise:

Mezcal, blood orange, lime,
chili salt rim. Smoke, citrus,
and a little regret.

\$15

**BECAUSE NOT EVERYONE DREAMS
IN HOLLANDAISE – REGULAR MENU
ALSO AVAILABLE!**

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