



Cornerstones Restaurant
Sunday Brunch

*All breads served at Cornerstones are locally made less than a kilometer away by Chef William Clay of **Bodhi's Artisan Bakery** where even the flour is milled in house. Chef Clay is an acclaimed Chef and a member of Baking Team Canada.*

Protein & Fruit

Two eggs any style with a fruit salad and toast
\$9.50

Two Eggs Any Style

Two eggs any style, served with Black Forest ham, bacon or sausage, Chef's potatoes, & toast
\$10

Eggs Benedict

Two poached eggs & back bacon on a toasted English muffin, topped with house-made Hollandaise sauce & served with Chef's potatoes
\$12

Your Favorite Omelette

Three-egg omelette with your choice of 3 of the following items: cheddar cheese, ham, shrimp, green onions, red onions, tomatoes, spinach, mushrooms or sweet peppers. Served with Chef's potatoes and toast
\$11

Add extra toppings for \$0.75 each

French Toast

Raisin cinnamon artisan brioche. Served with butter & golden syrup
\$11

Harvest Salad

Spring greens with candied beets, goat cheese & toasted pumpkin seeds
Drizzled with cranberry balsamic dressing & served with artisan bread
\$9

Add Grilled chicken breast \$6, Spring salmon \$8

Rustic Clubhouse

Roasted turkey breast, crispy bacon, lettuce, Swiss cheese and thick cut tomato on hearty sliced bread

\$12

Vineyard Sandwich

Grilled chicken breast with fig spread topped with balsamic caramelized onions, Brie and crisp lettuce. Served on artisan bread.

\$14

Rainforest Wrap

Grilled Spring salmon fillet wrapped in Roma tortilla, with sautéed forest mushrooms, seasoned rice, julienne vegetables and mango aioli

\$14

Sandwiches and wraps are served with your choice of Chef's daily soup, seasonal greens, Caesar salad, house fries or sweet potato fries

Bodhi's Brownie

Locally made using the finest ingredients including Callebaut chocolate & walnuts finished with Vancouver Island vanilla ice cream

\$10

Wines by the Glass

Jackson Triggs Sauvignon Blanc \$8.50

Ganton & Larsen Prospect Ogopogo's Lair Pinot Grigio \$8.50

Sonora Ranch Chardonnay \$7.50

Wild Horse Canyon Shiraz \$8.50

Rigamarole Red Blend \$8.50

Sonora Ranch Merlot \$7.50

Mimosa

Sparkling Champagne & orange juice

\$8.50