## BRUNCH MENU

Eggs on Toast 15 GFA, DF
Artisan bread, free range eggs - poached, fried or scrambled, Rogues relish

Eggs Benedict 23.5 GFA
Toast, free range poached eggs, mesclun, citrus hollandaise with either bacon/salmon/mushrooms

Rogues Big Breakfast 27 GFA, DF
Eggs how you like them, bacon, sausage, tomato, mushrooms, hash, toast, Rogues relish
PIZZA - ROGUES FIRED (Available after 11am)
(gluten free add \$4) (Dairy free cheese add \$4)
Tomato, mozzarella, basil, olive oil ..... 24
Mushroom, spinach, confit garlic, feta, balsamic ..... 25
Pepperoni, roast peppers, red onion, olives ..... 25
Hot smoked salmon, capers, crème fraiche, red onion ..... 27
Rogues meat lover, balsamic beef, ham, pepperoni, bacon,sausage, chimichurri 28
Butter chicken, roast peppers, tomato, spinach, red onion ..... 27

Balsamic Beef Cheek 22.9 GF, DF
Duck fat potato hash, soft poached egg, garden salad, beet mayo

Waffles 21 V
Seasonal fruits, vanilla mascarpone, maple syrup, candied pecans
Add bacon: 6
Add house fried chicken : 7

Rogues House Salad 23.5 GF, V
Mix leaves, quinoa, beetroot, broccoli, pumpkin seeds, edamame, feta, balsamic vinaigrette

Pappardelle Beef Ragu
28
Market mix mushrooms, ragu sauce, parmesan, truffle oil
Steak Sandwich 26.5 GFA
Ribeye, smoked cheddar, sauerkraut, assorted leaves, fries, Rogues relish
Avocado on Toast 20.5 V
Smashed avocado, poached eggs, sliced tomato, balsamic
Add cured salmon: 7

## House Fried Chicken 24.9 GF

Secret marinade, chili maple, pickled onions, mix leaves salad, jalapeno mayo

Beer Battered Catch of the day 29 DF
House slaw, tartare, fries, lemon

## Rogues Platter to Share 48.9

House fried chicken, olives, cured meats, polenta fries, breads, dips, chunky avocado, cheese, nuts, Rogues relish

## ADDITIONS

Bacon 6 / Two eggs 5 / Sausage 5 / Cured Salmon 7 / Mushrooms 6 / Duck Potato Hash 7 / Half Avocado 4

## SIDES

Polenta Fries, jalapeno mayo 12
Olives, citrus, feta, chili 10
Fries, jalapeno mayo 10
Garlic and herb mozzarella flatbread (available after 11am) 15.9

