



MENU

Finn's Classic Breakfast 13 ½

Two free range eggs any style served with choice of bacon, house-made sausage & herb patties or back bacon, hash browns, thick cut toast & butter.

Eggs Benedict Half 12 | Full 15

Two poached free range eggs, fresh house made lemon hollandaise, back bacon over a toasted English muffin with a side of hash browns.

Smoked salmon instead of back bacon Half 15 | Full 18 ¾

Avocado instead of back bacon Half 12 | Full 15

Substitute gluten free English muffin +2

Autumn Apple Sour Cream Pancakes 14

Sour cream griddle cakes with spiced apple compote, butter & Quebec maple syrup

Chocolate Chip Griddle Cakes 14

Sour cream dark chocolate chip griddle cakes with Chantilly cream & Quebec maple syrup

Build Your Own Omelette 12 ¾

3 free range egg French omelette, fill it up with your choice of up to 3 ingredients (individually priced below) served with hash browns, thick cut toast & butter

Green onions	+ \$0.25	Fresh herbs	+ \$0.25	Ham	+ \$1.00
Tomato	+ \$0.25	Cheddar cheese	+ \$1.00	Bacon	+ \$1.00
Peppers	+ \$0.25	Avocado	+ \$1.50	Smoked Salmon	+ \$2.00
Mushrooms	+ \$0.25	Goat cheese	+ \$1.50	Chicken	+ \$1.00

Sides	
House made sausage & herb patties (3)	4 ¾
Bacon (4 slices)	4 ¾
Thick cut white or multigrain toast with butter and jam	3 ¾
Shredded hash browns	3
1 egg	2
Half an avocado	4
Side of griddle cakes (3) with Quebec maple syrup	8
Side of pure Quebec maple syrup	3
Side of hollandaise	3

Refreshments	
Orange juice	4 ¾
Grapefruit juice	4 ¾
Milk	3 ¾

Mimosa	8
Caesar (2oz)	10

Coffee & Tea	
Filter coffee	3 ¾
Tea	3 ¾
Espresso or Americano	
Single	3.95
Double	5.95
Latte	
Single	4 ½
Double	6 ½

A message from the Owner

Thank you for joining us for Weekend Brunch at Finn's. If there is anything we can do to make your visit more enjoyable, or if there is anything that falls short of expectation, please let your server or a manager know, we will always do what we can to make sure you leave happy.

If you would like to make any suggestions please don't hesitate to reach out to me personally by email, I always welcome your feedback.

Enjoy!



David Cooper

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