

Brunch Menu

6:30 AM – 2:00 PM

BREAKFAST

♥ **Ova Breakfast | 24 DFO**

Two eggs any style, choice of bacon or sausage, breakfast potatoes, toasted sourdough & house preserves

Three-Egg Omelette | 25 GFO

Choice of three fillings, breakfast potatoes & toasted sourdough

Fillings: Black forest ham, bacon, sausage, wild mushrooms, spinach, roasted peppers, caramelized onions, tomatoes, cheddar, gruyère, goat cheese

TOASTS + LIGHT FARE

Avocado Toast | 22 V

Smashed avocado, heirloom tomatoes, pumpkin seeds, microgreens, grilled sourdough & house salad
Add: 63°C egg +4 | smoked salmon +15

★ **Burrata Toast | 24 V**

Creamy burrata, roasted tomato jam, basil pesto, aged balsamic & grilled sourdough

✓ **Smoked Salmon Toast | 25**

Whipped dill cream cheese, smoked Atlantic salmon, capers, pickled shallots, lemon zest & grilled sourdough

House-Made Granola Bowl | 19 V

Vanilla greek yogurt, house-made granola, seasonal fruit, toasted almonds & local honey

SWEET

✓ **Lemon Ricotta Pancakes | 22 V**

Blueberry compote, whipped mascarpone & maple syrup

♥ **Brioche French Toast | 23 V**

Vanilla custard, seasonal berries, candied pecans & maple butter

BENEDICTS

Classic Eggs Benedict | 27

Black Forest ham, poached eggs, croissant bun, brown butter hollandaise & breakfast potatoes

✓ **Smoked Salmon Benedict | 33**

Smoked atlantic salmon, poached eggs, croissant bun, brown butter hollandaise & breakfast potatoes

★ **Braised Short Rib Benedict | 35**

Braised short rib, poached eggs, croissant bun, brown butter hollandaise & breakfast potatoes

SIDES

Breakfast Potatoes | 6

Bacon | 7

Sausage | 7

Avocado | 7

Toast & House Preserves | 5

One Egg Any Style | 4

Smoked Salmon | 15

BEVERAGES

Tea | 5

Juices | 5

Orange, apple, pineapple, pink grapefruit, cranberry

Mocktails | 11

Lychee rose, watermelon fresher, citrus yuzu, cucumber elderflower

Coffee

Cappuccino / Latte | 5.5

Espresso / Americano | 5

★ SIGNATURE ✓ CHEF'S PICK ♥ GUEST FAVOURITE

V = Vegetarian | VG = Vegan | GF = Gluten-Friendly | GFO = Gluten-Friendly Option | DFO = Dairy-Free Option

Please inform your server of any allergies or dietary restrictions. While we take every precaution, we cannot guarantee the absence of allergens due to shared preparation areas.

Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase the risk of foodborne illness.

Prices are in Canadian dollars and are subject to applicable taxes.

An automatic 21% gratuity will be added to parties of six (6) or more.



OVA

RESTAURANT & BAR

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