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

BENEDICTS

Classic Eggs Benedict | 25

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

✓ **Smoked Salmon Benedict | 28**

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

★ **Braised Short Rib Benedict | 28**

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

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 +8

★ **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 | 19 V**

Blueberry compote, whipped mascarpone & maple syrup

♥ **Brioche French Toast | 19 V**

Vanilla custard, seasonal berries, candied pecans & maple butter

BRUNCH FAVOURITES

Cobb Salad | 21 GF

Iceberg lettuce, grilled chicken, bacon, avocado, cherry tomatoes, blue cheese crumbles, hard-boiled egg & charred serrano dressing

Steakhouse Burger | 32

8 oz Sterling Silver beef chuck patty, Gruyère cheese, braised portobello mushroom, crispy onion rings, spring mix, tomato, roasted garlic aioli, toasted brioche bun, truffle Parmigiano fries & house-made pickle spear.

OVA Signature Chicken Burger | 25

Buttermilk fried chicken breast, country-style cabbage slaw, sriracha maple aioli & toasted brioche bun

Steak & Frites | 44 GF

10 oz grilled striploin, truffle fries, chimichurri & arugula salad

Rigatoni Calabrese | 24 V

Rigatoni, Calabrian chili tomato sauce, roasted garlic, fresh basil, Parmigiano Reggiano & extra virgin olive oil

DESSERTS

Basque Cheesecake | 14

Seasonal berry compote

Olive Oil Cake | 14

Citrus mascarpone & berry compote

SIDES

Breakfast Potatoes | 6

Bacon, Sausage or Avocado | 7

Toast & House Preserves | 5

One Egg Any Style | 4

Smoked Salmon | 12

BEVERAGES

Tea | 5

Juices | 5

Orange, apple, pineapple, pink grapefruit, cranberry

Mocktails | 11

Lychee rose, watermelon, 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.