

The Cat



Brunch 10am - 3pm

EGG DISHES

-organic eggs-

CAT & FIDDLE BREAKFAST \$14

2 eggs, heinz beans, banger, english bacon, roasted cherry tomatoes, chips & sourdough toast (veggie option available)

HOUSE-SMOKED SALMON SCRAMBLE \$14

w/ capers, onion & toasted bagel w/ whipped cream cheese

FRIED EGGS W/ BAKED MIXED GREENS & MUSHROOMS \$12

w/ garlic yogurt & aleppo pepper

CHEESY GRITS & EGGS \$12

w/ caramelized onions

CORNED BEEF HASH W/ FRIED EGGS \$13

EGGS BENEDICT \$13

poached eggs, english bacon & hollandaise sauce on crostini w/ chips
w/ fruit add \$3
(veggie option available w/ spinach)

OTHER BRUNCH SPECIALTIES

HOMEMADE WALNUT & FRESH GINGER SCONE \$4.50

w/ double cream & strawberry jam

MAPLE CINNAMON FRENCH TOAST \$12

w/ caramelized orange & burrata

TRADITIONAL ROAST BEEF \$20

w/ roasted potatoes & carrots, sautéed greens & yorkshire pudding

PIES

chips, soup or salad add \$3

SHEPHERD'S \$10

freshly ground lamb & beef w/ whipped potato top

VEGETARIAN SHEPHERD'S \$9

curried lentils & veggies w/ whipped potato top

SIDES

HAND-CUT CHIPS \$7

w/ malt vinegar aioli

HEINZ BAKED BEANS ON BUTTERED TOAST \$6

HOMEMADE BANGER \$4.50

w/ caramelized onions

BAGEL & WHIPPED CREAM CHEESE \$4

SEASONAL FRUIT \$6.75

DESSERTS

a la mode add \$2

STICKY TOFFEE PUDDING \$6.50

w/ fresh whipped cream

FRESH APPLE & PEAR CRUMBLE \$6.50

w/ custard

CHOCOLATE LAVA CAKE \$8

PISTACHIO & RASPBERRY BAKEWELL

TART \$8

w/ fresh whipped cream

BEVERAGES

SILVERBACK * ORGANIC COFFEE \$3

SILVERBACK * ORGANIC DARK ROAST ESPRESSO \$3.50

STUMPTOWN COLD BREW \$4.75

CAPPUCCINO \$4

LATTE \$4.50

MOCHA \$5

ENGLISH ROSE LATTE \$5

PG TIPS/HARNEY & SONS TEAS \$3

ICED TEA W/ MINT \$3

*Silverback - 100% naturally grown from Rwanda. A percentage of the proceeds go to rebuilding Rwanda's wildlife including Silverback Gorillas and giving back to the people affected in the 1994 genocide. Born from adversity, cultivating unity.

APPETIZERS

SOUP DU JOUR \$6.50

SAUSAGE ROLL \$4.50

savoury homemade sausage wrapped in puff pastry

SPICY GRILLED SHRIMP \$11.50

w/ green papaya slaw

SALADS

GARDNER \$12

organic baby greens & kale w/ roasted corn & cherry tomatoes & avocado w/ jalapeño herb lemon dressing
w/ chicken add \$4
w/ shrimp \$6

HIGHLANDER \$16

grilled chicken breast, mixed organic baby greens, avocado, roasted cherry tomatoes, pickled egg & shaved parmesan w/ caesar dressing

SANDWICHES

-served w/ homemade pickle-chips, soup or salad add \$3

ANGUS BEEF BURGER \$11

w/ monterey jack, mushrooms & roasted garlic aioli

CAULIFLOWER & RED QUINOA BURGER (VEGGIE) \$9

w/ mashed avocado, arugula & tomato

THE FIDDLE'S OPEN-FACED SANDWICH \$9

sautéed kale & mushrooms w/ applewood smoked bacon, caramelized onions & burrata on sourdough toast

FRESH GINGER LEMONADE \$4

SPRECHER ORANGE DREAM \$3.75

SPRECHER ROOT BEER \$3.75

NIRVANA COCONUT WATER \$3.75

w/ pulp

FEVER TREE GINGER BEER \$5