

Did you know that our team
proudly cures & smokes our own
ham, bacon & pastrami?
Now that's something worth
celebrating with a mimosa!

APPETIZERS

SOUP DU JOUR \$9

SPRING HARVEST SALAD \$13.50

mixed baby greens & shaved vegetables, gem tomatoes,
pecorino, puffed sorghum, lemon horseradish vinaigrette

ROASTED GARLIC CAESAR SALAD \$9/\$12

organic romaine, shaved parmesan,
house smoked bacon

SALAD NICOISE \$13

olive oil confit tuna, olives, boiled egg, beans, tomatoes,
arugula, local nugget potatoes, black olive vinaigrette

CHICKEN LIVER PATE \$12.50

shallot, vanilla & orange chutney, crostini

SMOKED COD & POTATO CAKES \$14

saffron aioli, frisée

BISTRO FRIES \$9

tossed in truffle oil, aged parmesan & fresh herbs,
house made aioli

ADD ONS

FREE-RUN FRIED CHICKEN THIGHS \$8

HOUSE-MADE WILD BC SALMON GRAVLAX \$6

WEDGE OF BRIE \$4

HOUSE CURED BACON \$5 ADD CHEESE \$4

POTATO HASH \$4

KEEP SCROLLING DOWN

ENTREES

OATMEAL MIXED BERRY BRULÉE \$9

mixed berries, oatmeal, bruléed custard

FREE RANGE POACHED EGGS WITH HOLLANDAISE \$16

on two crispy potato latkes
side of tomato, dill & red onion

CHOICE OF:

spinach, local mushrooms & cream cheese
house smoked ham
gravlax, lemon & capers
daily changing topping

'CROQUE MADAME' CREPES \$17

two crepes with house smoked ham, mornay & gruyere
topped with one free run fried egg,
mixed greens with green onion vinaigrette

TRAFALGARS FRITATTA \$16

free run eggs, asparagus, peas, tomato, mozzarella cheese,
chives & parsley, mixed greens with green onion vinaigrette

SALAD NICOISE \$19

olive oil confit tuna, olives, boiled egg, beans, tomatoes,
arugula, local nugget potatoes, black olive vinaigrette

TRAFALGARS BISTRO BREAKFAST \$18

2 free run eggs, house smoked bacon,
house made pork sausage, nugget potato hash,
baked tomato, multigrain toast & house made jam

6oz FLANK STEAK & EGGS \$29

cache creek beef, two sunny side up free run eggs,
salsa verde, frites, aioli

HOUSE SMOKED PASTRAMI HASH \$18

2 poached free run eggs, nugget potatoes, broccolini,
red peppers, pickled mustard seeds, béarnaise

CHICKEN & RIBS ON WAFFLES \$18

one free run buttermilk fried thigh, maple glazed baby back ribs,
chard stem & celery slaw

PEACE COUNTRY LAMB BURGER \$20

aged white cheddar, onion jam, arugula,
poppy seed brioche bun, frites & aioli