

MAD | CRUSH

THE UNWINE BAR

BRUNCH

11am - 3pm Saturday & Sunday

DRINKS

- Fresh Squeezed Juice 5
- Espresso 3
- Americano 3.50
- French Press Coffee 3
- Cappuccino 4
- Latte 4.25
- Hot Chocolate 4.5

BUBBLES & COCKTAILS

- M | C Bloody Caesar 10
- Blackberry Bourbon Ice Tea 12
- Featured Mimosa 10
- The French 75 14
- Elderflower Gin Fizz 13
- Kir Royale 12
- Suissesse 13
- The Morning After 14
- A Flight of Bubbles** (9oz) 23

MENU

- Eggs Benedict** 12
With Cheddar-Chive Scones & Béarnaise Sauce
- Buttermilk & Blueberry Pancakes** 11
With Maple Butter & More Blueberries (v)
- Harrisa Spiced Raw Kale Salad** 11
With Roast Almond, Dates and Manchego (v)
- Breakfast Brisket Roll** 12
With Fried Egg & Slow Oven Roasted Tomatoes
- Croque-MAD-ame** 11
With Fried Egg & Bayonne Ham
- Hot Smoked Atlantic Salmon** 12
With Warm Crushed Vadouvan Potatoes & Cucumber Salad
- Warmed Black Mushroom & Truffled Croquettes** 11
With Belgium Endive & Whole Grain Mustard Dressing (v)
- Smoked Haddock & Poached Eggs** 12
With Roast Yukon Potatoes & Fonduta
- Fresh Baked Deep Filled Quiche** 12
With Young Leaves

February Events

Mad Crush Wine Boot Camp
Please inquire for details

Please make our staff aware of any allergies or dietary requirements.

Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.

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CHEESE 8

Lemony

Grey Owl – Goat

(Fromagerie Le Detour, Notre-Dame du Lac, Québec)

Fruity

Douanier – Cow

(Fromagerie Fritz Kaiser, Noyan, Québec)

Tangy

Lindsay Goat Cheddar – Goat

(Mariposa Dairy, Lindsay, Ontario)

Toasty

Farmstead Gold Gouda – Cow

(Mountainoak, New Hamburg, Ontario)

Earthy

Tomme de Montagne – Cow

(Savoie, France)

Nutty

Comté – Cow

(Charles Arnaud, Franche-Comté, France)

Savoury

Ossau Iraty – Sheep

(Fermière Basco, Béarnais Basque Country, France)

Buttery

Chateau de Bourgogne – Cow

(Fromagerie Les Dependances, Burgundy, France)

Salty

Tiger Blue – Cow

(Poplar Grove Cheese, Penticton, B.C.)

CURED MEATS & SAUSAGES

12 each 28 for all

Bayonne Ham

Chorizo - Kintoa

Jesus Salami - Kintoa

Coppa - Berkshire

Lamb Prosciutto

DESSERTS 9

Apple Tarte Tatin & Vanilla Ice Cream

Something Chocolate

Lemon Tart & Raspberries