

# Cape Cliff

Dining Room

## Morning Pour - Coffee, tea & fresh starts

### COFFEE & ESPRESSO

Brewed Coffee - 4 | Espresso 4 | Americano - 4  
Cappuccino - 5 | Latte - 5.5 | Caramel Latte - 6 | Vanilla Latte - 6  
Oat, Almond, Soy - +1

### TEA

Sloan Tea Selection - 4.5

### FRESH & ENERGIZING

INTERNAL YOUTH: carrot, green apple, lemon, ginger, turmeric - 10  
UP-BEET: orange, red beet, kale, cucumber - 10  
Fresh-Squeezed Orange Juice - 9

### SMOOTHIES - 9

CUMBERLAND COUNTY: Wild blueberry, apple, maple, oat milk, rolled oats  
MARITIME: Strawberry, raspberry, rhubarb, coconut yogurt, haskap, hazelnut milk

## START LIGHT

### BLUEBERRY PARFAIT - 18

Greek yogurt, wild blueberries, maple granola

### ★ LOX BAGEL (*Fox Harb'r Favourite*) - 21

Annapolis Valley fresh cheese, Atlantic smoked salmon, crispy capers, red onion, dill, everything bagel

## SWEET MORNING

### BLUEBERRY & BUTTERMILK PANCAKES - 23

Berries, whipped cream, maple, semi-sweet rosemary butter

### ★ CRÈME ANGLAISE-SOAKED FRENCH TOAST - 33

Cinnamon-sugar brioche, pork belly, birch-maple gastrique, rosemary butter

## CLASSIC BREAKFASTS

Served with choice of toast, whipped butter, house-made seasonal jams, breakfast potatoes & garden herb blistered cherry tomatoes

### ★ FOX HARB'R BREAKFAST - 27

Two local free-range eggs any style; choice of applewood smoked bacon, maple sausage, or seared ham

### MUSHROOM & ASPARAGUS OMELETTE - 24

Three-egg omelette, caramelized onion, Valley Gold cheese, chive

### ★ STEAK & EGGS - 35

Atlantic beef AAA flat iron, two eggs, macerated charred scallions, compound truffle butter

## BENEDICTS

Served with breakfast potatoes & garden herb blistered cherry tomatoes

### ★ CRAB & LOBSTER EGGS BENEDICT

(*Fox Harb'r Favourite*) - 36  
Cape Breton crab, local lobster, house-made biscuits, Holdanca eggs, béarnaise

### CLASSIC BENEDICT - 30

Choice of ham, smoked salmon, or Florentine on English muffin with Holdanca eggs and hollandaise

## BRUNCH SIGNATURES

### CAPE BRETON CRAB SKILLET - 31

Shredded potato hash, egg, semi-dried tomatoes, asparagus, peppery greens, pickled shallots

### ★ CROQUE MADAME AVEC COQUILLES SAINT-JACQUES - 32

Local ham, Nova Scotia scallops, seared brioche, fromage blanc & truffle mornay, sunny-side up egg, chives

## PLANT-BASED

### AVOCADO TOAST (VEGAN) - 25

Sourdough, fresh & mashed avocado, semi-cured tomatoes, red onion, white bean purée, extra-virgin chive oil, Thai basil, breakfast potatoes. Add two Holdanca poached eggs +7

### ANNAPOLIS CIDER OATMEAL (GF) - 23

Maple-glossed valley apples, warm blueberry compote, sea salt granola

### SMOOTHIE BOWLS (GF) - 26

Choice of Cumberland County or Maritime smoothie, house maple granola, seasonal fruit, nuts

## ON THE GO

### BREAKFAST SAMMY - 19

English muffin or croissant, egg, tomato, aged cheddar, Tatamagouche maple aioli  
Choice of applewood smoked bacon, sausage, ham, or avocado

## SIDES & ADDITIONS

Maple Pork Sausages (2) - 8  
Applewood Smoked Bacon (3) - 8  
Seared Ham - 7  
Smoked Salmon - 9  
Breakfast Potatoes - 5  
½ Avocado - 5  
Local Berry & Stone Fruit Bowl - 12  
Greek Yogurt - 8  
Toast with house-made seasonal jams - 6