
brunch

(Saturday & Sunday 11:00am - 2pm)

Brisket Hash - \$22

caramelized onions, roasted red peppers,
smoked brisket, hashbrowns, gravy,
sunny side eggs

Chorizo Breakfast Tacos (GF) - \$18

corn tortillas, house chorizo, scrambled egg,
tomato, onion, cilantro, aged cheddar,
chipotle aioli, avocado cream

**add hashbrowns \$4.50*

Run of the Mill - \$19

toasted focaccia, 2 eggs, bacon or pulled pork,
hashbrowns

Pulled Pork Bowl - \$21

hashbrowns, pulled pork, aged cheddar,
corn salsa, sunny side eggs, pork sausage
gravy, green onions

Waffles (v) - \$17

3 Belgian style waffles, mascarpone,
cherry compote

**add crispy chicken \$7*

**add hashbrowns \$4.50*

Brunch Extras

avocado	\$3.50
tomato.....	\$3.25
hash browns.....	\$4.50
bacon.....	\$4.00
pulled pork	\$4.00
eggs	\$4.00
sautéed mushrooms	\$3.25

brunch bar

Take Flight - \$16

Ultimate Brunch Flight

sawmill caesar (1oz),
classic shaft (1oz),
classic mimosa (4oz)

Brunch Cocktails

Chemainus

Wallbanger - \$12

Absolut vanilla vodka,
orange juice (1.5oz)

Breakfast Baesar - \$12

Lager, 1oz vodka, clamato,
worcestershire, horseradish,
caesar rim, lime (12oz)

Zero Proof

Lavender Lemonade - \$7 (16oz)

Hibiscus Peach Tea - \$7 (16oz)

Iced Chai Tea with Milk - \$7 (16oz)

Cola & Cold Brew - \$7 (16oz)

Grapefruit & Ginger Beer - \$7 (16oz)

Coffee - \$4 regular or decaf

Herbal Tea - \$4 green tea, peppermint, chamomile

Black Tea - \$4 red rose, chai, english breakfast, earl grey

Hot Chocolate - \$4.25 served with whipped cream

Juice - \$4.25 orange, apple, pink grapefruit, cranberry, pineapple

Add a shot from our well - \$4