

## Weekend Brunch

**BABY SPINACH SALAD**  
13.50

**GREEK SALAD**  
13.50

**CAESAR SALAD**  
13.50

**CLUBHOUSE**  
15.75

**BLT**  
13.00

### HOUSE BURGER

Two beef patties, with red onion, tomato, lettuce & Armview Burger sauce. 14.00  
-add bacon 2.50    add cheese 1.50

### HADDOCK BURGER

Haddock loin with tomato, lettuce & tartar. 14.00

### VEGGIE BURGER

Lentil and black bean patty, lettuce, tomato, onion ring & garlic mayo. 14.00

### FISH & CHIPS

**Haddock** ▶ 3 piece 20 ▶ 2 piece 16 ▶ 1 piece 12

## Drinks

### FRESHLY SQUEEZED ORANGE JUICE

A special treat, during weekend brunch only.    lrg 5.75    sml 4.50

**CANNED BEVERAGES** 2.60  
Pepsi, Diet Pepsi, 7-Up, Gingerale, Rootbeer, Iced Tea

**JUICE** 2.60  
Apple, Cranberry, Pineapple, Tomato, Clamato, Orange

**RED BULL** 4.25

**PROPELLER GINGER BEER** 4.25

**SHIRLEY TEMPLE** 4.75

**BOTTLED WATER** 2.60  
Aquafina, Montellier Sparkling

**ROOTBEER FLOAT** 5.00  
Frothy CO2 headed classic

**MILKSHAKE** 5.25

-Spike it up with a shot from the bar. + 4.00

### HOT BEVERAGES

All of our coffee comes from Halifax's own Java Blend Coffee Roasters and is certified Fair Trade Organic.

**COFFEE** 3.00

Mexican Chiapas - Locally roasted, medium bodied and delicate but with spicy flavors. Hints of sweet chocolate.

**TEA** 3.00

Orange Pekoe, Earl Grey

**HERBAL TEA** 3.25

Mint (caffeine free), Green, Chamomile

**HOT CHOCOLATE** 3.50

### FRESH SQUEEZED MIMOSA

The perfect brunch drink - sparkling wine & OJ.  
10.00 Pitcher 40.00

### CLASSIC CAESAR

Gin or vodka. 5.65

## Desserts

Add french vanilla ice cream to any dessert for 2.00

### WARM APPLE CRISP

Baked apple crisp, served with French vanilla ice cream. 7.50

### CLASSIC CREAM PIE

Tasty custard on a golden flaky crust with roasted coconut or sliced banana. 4.50

### CHOCOLATE TORTE

Flour-less chocolate torte, berry coulis. 7.50

### BAKLAVA

Traditional Greek pastry of buttered phyllo, honey & crushed nuts. 6.00

### WARM BREAD PUDDING

Raisin and apple baguette pudding with rum & butter hard sauce. 8.00

### RICE PUDDING

Vanilla flavoured rice pudding with cinnamon. 3.00

### JELL-O

Self Explanatory! 3.00

### BANANA FOSTER to SHARE

Fresh sauteed bananas in rum & butter hard sauce and walnuts, served with French Vanilla ice cream. 12.00

## Kids Breakfast Menu

### HOUSE MADE PANCAKE

Buttermilk pancake, fresh berries & home fries. 6.00

### NUTELLA STUFFED FRENCH TOAST

Served with home fries. 9.00

### EGG ANY STYLE

Single egg any style with bacon, ham or sausage, toast & home fries. 6.00

The Armview Chef and Cooks proudly prepare the best ingredients from our local suppliers. Here's a few...

Cosman & Whidden Honey, Ashmeg Seafood, Holmestead Cheese, Java Blend Coffee Roasters, Mike Oulton's Meats, Stonehearth Bakery, Getaway Farm, Boulangerie Le Vendeeenne, Rudi's Hot Sauce

## Breakfast

### FISH CAKES & EGGS

Fish cakes, over easy eggs, home fries, baked beans & red tomato chow. 14.00

### 2 EGGS ANY STYLE

Bacon, ham or sausage, toast & home fries. 11.00

### BIG ARM

3 eggs, 2 toast, home fries, bacon, ham & sausage. 15.00

### BIG COUNTRY

2 eggs scrambled, 2 pancakes, 2 pork sausage & smoked ham. Served with home fries. 14.00

Substitute home fries for

• House salad 2.75 or • Fruit salad 5.50

### DENVER OMELET

3 eggs, smoked ham, peppers, onions, mushrooms, cheddar & mozza, side house salad. 14.00

### PANCAKES

Buttermilk pancakes topped with fresh berries. 11.00

### CRÈME BRÛLÉE FRENCH TOAST

Two pieces of french toast with a dark rum caramel sauce, fresh berries & two slices of bacon. 12.00

### REAL CANADIAN MAPLE SYRUP 2.50

### LIL GREEDY

Apple raisin French toast, bacon, sausage & a soft poached egg topped with hollandaise & a maple drizzle, served with home fries. 12.00

### BREAKFAST TACOS

Scrambled egg, bacon, guacamole, house made salsa & cheddar & mozza. 15.00

### COAST TOAST

Cold smoked salmon on buttered belge toast, 2 over easy eggs, guacamole, goat cheese, capers, red onion & fresh dill. 19.00

## Bowls

### MORNING AFTER POUTINE

Spiced home fries, chopped bacon, green onion, cheese curds, gravy & hollandaise. 12.50 • Top it off with a couple of eggs for 3.00

### GOURMANDE

Bacon, smoked ham & sausage, sauteed onions & peppers, home fries, cheddar & mozza, topped with two over easy eggs, gravy & hollandaise. 15.00

### CHICKEN & BISCUIT

Southern fried chicken thigh topped with 2 poached eggs, country chicken gravy, buttermilk chive biscuit, home fries & hot honey. 19.50

### SWEET & SAVORY QUINOA

Medley of arugula, tomato, mango, guac, feta, maple drizzle, bacon & sunnyside egg. 14.00

### RANCHERO

Two eggs over easy, salsa, guac, home fries, black beans, chorizo, jalapeno, feta & tortilla. 15.00

## Handhelds

### BREAKFAST CLUB

Fried eggs, bacon, lettuce, tomato, mayo & cheddar; served with home fries. 12.75

### THE CHEBUCTO

Fried egg, bacon, mayo, cheddar & tomato on English muffin, fruit salad. 9.00

### THE MORNING DAGWOOD

Hard fried egg, smoked ham, bacon, chorizo, caramelized onion, mayo, swiss cheese & home fries. 14.50

### EGG BURRITO

Scrambled eggs, bacon, guac, cheddar & mozza, house made salsa all wrapped in a white tortilla. Served with home fries. 13.75

### BRUNCH BURGER

Two beef patties, fried egg, jack cheese, bacon, tomato, guac, jalapenos & hollandaise on an English muffin. Served with home fries. 15.00

## Eggs Benny

Steam poached eggs on buttered English muffin with Armview hollandaise and home fries.

### ORIGINAL

Local smoked ham & paprika. 14.00

### COAST GUARD

Smoked salmon, red onion, capers & fresh dill. 17.00

### LOBSTER BENNY

Atlantic lobster, garlic butter & tarragon. mkt

### SEÑORITA

Fresh salsa & guacamole. 14.00

### MUCHACHO

Chorizo sausage, diced tomato, red pepper & cilantro. 15.00

## Sides & Odds

**BACON, SAUSAGE, HAM** SIDE 6.00 / + 2.50

**SMOKED SALMON** 6.00

**EGG** 1.50

**HASH BROWNS** 4.00

**BAKED BEANS** 3.00

**HOMESTYLE GREEK YOGURT** SIDE 4.00

**CHEESE** 1.50 - 2.00

Med Cheddar, Swiss, Danish Blue, Local Goat, Parm, NS Feta, Monterey Jack

### FRUIT

Strawberry, Blueberry, Grapes 5.00

**FRESH FRUIT SALAD** SIDE 7.00 / + 5.50

Melon, Cantaloupe, Pineapple, Strawberries, Blueberries & Grapes

### TOAST SELECTIONS

Buttered with jam or marmalade.

White / Whole Wheat 2.00  
Rye 2.50

Gluten Friendly 3.50  
English Muffin 2.25