

# BRUNCH

## THE SPARO - GF \$25

Two local eggs, choice of sausage, bacon or peameal, hashbrowns, white or whole wheat toast

## YOGURT & GRANOLA PARFAIT - V/GF \$15

Lemon and honey yogurt, berry compote, mixed berries, maple granola

## OATMEAL - V \$20

Berries, granola, mixed berry compote

## BRUSCHETTA - \$18

Toasted sourdough, pesto, fior di latte, tomatoes, basil, onions, balsamic vinegar, Bella Lodi cheese.

## EGGS BENEDICT - \$26

English Muffin, house peameal, poached eggs, hollandaise, hashbrowns

## BREAKFAST SANDWICH - \$23

Choice of house sausage, house bacon or house peameal, garlic aioli, cheese, arugula, fried egg, hashbrowns

## CROISSANT BLT - \$24

House baked croissant, bacon, egg, tomato, arugula, garlic aioli, provolone, hashbrowns

## PANCAKES - \$24

Two pancakes, mixed berries, mixed berry jam, orange flavoured whip cream

## GRAND MARNIER FRENCH TOAST - \$24

Grand Marnier syrup, orange supreme, cocoa nibs, mascarpone whip

## MUSHROOM ON TOAST - \$27

Toasted sourdough, sauteed mushrooms, white wine cream, arugula, poached egg

## SIDES

HASHBROWNS - \$7

FRUIT BOWL - \$9

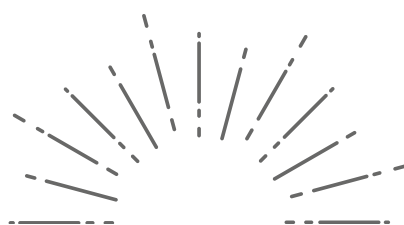
SIDE CHOICE OF HOUSE SAUSAGE, HOUSE BACON OR HOUSE PEAMEAL - \$8

WHITE OR WHOLE WHEAT TOAST - \$4

SOURDOUGH TOAST - \$5

EXTRA EGG - \$3

SIDE OF HOLLANDAISE - \$3



At The Little Sparo,

we believe that great food starts with great ingredients, and we are incredibly grateful to the local farmers who make that possible. Their dedication to quality and sustainability brings the freshest produce, meats, and dairy to our kitchen, allowing us to craft dishes that celebrate the best of our region.