



FABLE & SPIRIT

JUST BAKED

SCONES strawberry preserves sweet double cream	9
GUINNESS BROWN BREAD european butter clover honey jacobson sea salt	11
APPLE CINNAMON BEIGNETS lemon mascarpone icing apple compote	11

GOOD MORNING

CRISPY EDGE SOURDOUGH PANCAKES lemon mascarpone blueberry compote maple syrup	14
AVOCADO TOAST basil onion petals watermelon radish smoked tomato (ADD shrimp 7)	16
SMOKED SALMON TOAST citrus infused red onions dill crème fraiche bagel spices boiled egg capers	20
SHAKSHUKA baked eggs poblano moroccan spiced tomato crème fraiche queso fresco naan	19
FRENCH OMELETTE asparagus fromage blanc morel cream marbled potatoes dressed greens	20
HOUSE CORNED BEEF HASH sweet potato poached egg pickled cabbage tarragon wholegrain mustard	21

FROM THE GARDEN

WOOD FIRED PIZZETTA sprouting broccoli spring garlic pearl onions burrata hazelnuts balsamic	20
KALE ROMAINE CAESAR black garlic cherry tomatoes fried capers pepitas parmesan croutons	16
CITRUS SALAD blood orange cara cara chevre crispy quinoa spiced avocado citrus vinaigrette	20
SUMMER CHOPPED SALAD tomato avocado corn cipollini lardons egg blue cheese herb dressing	19
<i>ADD: chicken breast (grilled or deep fried) 12 salmon 17 shrimp 10</i>	

FROM THE SEA

HAMACHI CRUDO radish cucumber toy box tomatoes jalapeno mango gelee olive oil lemon snow	22
PEI MUSSELS roasted spring garlic thyme butter country bread	28
FISH & CHIPS icelandic cod crushed peas curry remoulade hand-cut fries	28
CRACKED PEPPER BUCATINI manila clams pancetta parmesan smoked cured egg yolk	32
STEELHEAD SALMON farro kale cipollini onion red wine reduction	37

FROM THE FARM

CRISPY CHICKEN SANDWICH gochujang aioli pickled serrano slaw truffle fries	25
PORK BELLY BLT heirloom tomato bacon jam arugula whole grain mustard aioli truffle fries	25
FABLE BURGER prime beef american cheese pork belly caramelized onions tomato dijon truffle fries	28

BRUNCH TALES

BEETS BY DREW hendricks gin pressed beets lemon ginger mint	19
BEAUTIFUL DAY cutwater gin, lemon, elderflower, grapefruit, sparkling	17
NO SHENANIGANS (non alcoholic) muddled cucumber shiso pineapple lime foam	12

FAMILY PROMISE: FABLE & SPIRIT WILL CREATE EVERYTHING ON YOUR PLATE FROM SCRATCH, SOURCING SUSTAINABLE AND ORGANIC INGREDIENTS FROM CARING PURVEYORS AND WE WILL SOURCE LOCALLY WHEN ITS BEST AND PRACTICAL. OUR PLANET AND YOUR HEALTH REALLY MATTERS.

EXECUTIVE CHEF: DAVID SHOFNER

GENERAL MANAGER: PENDAR MAHDAVI

PROPRIETORS: DARREN AND JEAN COYLE

SPLIT CHARGE \$5

OUTSIDE DESSERT FEE \$4 PER PERSON

CORKAGE FEE \$35 PER 750ML BOTTLE; UP TO 2 BOTTLES PER RESERVATION

WISHING YOU HEALTH, HAPPINESS & FRIENDSHIP
(SLAINTE, SONAS & CAIRDEAS)

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness