



TORONTO

# BREADY

ALL DAY BAKERY CAFÉ

## ◆ ——— All Day Brunch ——— ◆

8am-4pm

*\*Add Poached Egg \$2, Smoked Salmon \$2.50, Turkey Bacon \$2, Corned Beef \$2.50***Bready's French Toast**

\$15

Our challah bread served with a sweet peach compote, fresh strawberries & banana and a side of organic maple syrup and our homemade whipped cream.

**Garden Omelette**

\$16

Two egg omelette with leeks, mushrooms, spinach, and feta garnish. Served with a side salad, Cherry tomato jam, and a choice of bread.

**Scrambled Eggs & Smoked Salmon**

\$14

Smoked salmon, parmesan scrambled eggs, Avocado, Green onion, Cream cheese, Served on a Multigrain Bagel with a side of pickled vegetables.

**Protein Power Omelette**

\$17

Two egg omelette with corned beef, turkey bacon, melted cheddar, garlic confit and fresh tomato topped with parsley. Served with a side salad, matbucha, and a choice of bread.

**Breakfast Sandwich**

\$11

Omelette with cheddar, lettuce, tomato, pickles, and spicy sriracha, served on a black and white sesame hamburger bun with a side of seasoned olives.

**Avocado Toast**

\$13

Toasted sourdough flute, butter, sliced avocado, feta, lemon juice, salt, pepper, red chilli flakes, radish, roasted pumpkin seeds, sumac, and green onions.

**Greek Yogurt**

\$12

Yogurt served with seasonal fruits, date honey, and our homemade granola.

**Rose Ravioli**

\$16

Ricotta and spinach ravioli with our homemade rose sauce, garnished with olive oil and fresh basil

## Benny Bar

*\*All Bennies garnished with chilli pepper & served with a side salad***Tart Benedict**

\$16

Poached egg on a croissant tart filled with spinach, leek, parmesan, and royal sauce seasoned with our homemade hollandaise sauce.

**Smoked Salmon Benedict**

\$15

Two poached eggs on our homemade sourdough, with steamed baby spinach, ricotta, and smoked Atlantic salmon, topped with Hollandaise sauce.

**Croissant Benedict**

\$16

Our homemade butter croissant served with 2 poached eggs, fresh avocado, homemade pesto and topped with Hollandaise sauce.

**Eggplant Benedict**

\$14

Two poached eggs on our homemade sourdough, with steamed baby spinach, fresh tomato, baked eggplant, dressed in tahini and amba aioli.

## Bready Pancakes

**Buttermilk**

\$15

Three buttermilk pancakes made with Madagascar vanilla served with homemade whipped cream & organic maple syrup.

**Espresso White Chocolate**

\$16

Three buttermilk pancakes infused with white chocolate & espresso, served with homemade whipped cream, organic maple syrup & white chocolate espresso sauce.

**Blueberry**

\$16

Three buttermilk pancakes infused with fresh blueberries topped with our berry coulis served with homemade whipped cream & organic maple syrup.

**Banana Nutella**

\$16

Three buttermilk pancakes infused with banana, topped with Nutella drizzle & served with fresh banana slices, homemade whipped cream & organic maple syrup.

# Salads

## **Cobb Benedict (GF)**

\$18

Spring mix with cucumber, red onion, grape tomato, edamame, chicken breast, feta, and sliced turkey. Topped with a poached egg with our homemade hollandaise sauce, sweet paprika, dressed in apple cider vinaigrette.

## **Fig & Pear (GF)**

\$15

Figs, Pear, Dried Cranberries, caramelized Pecans, Baked Sweet Potato, Pumpkin Seeds, Goat Cheese, Spring Mix, Romaine Lettuce, crispy onions seasoned with Sage Vinaigrette Dressing.

## **Tuna (GF)**

\$16

Lettuce, French beans, boiled egg, red onions, cherry tomatoes, cucumbers, kalamata olives, radish, our tuna mix, served with lemon olive oil dressing.

## **Bready Salad**

\$15

Cucumbers, tomatoes, red onion, kalamata olives, red peppers, radish, mint, kohlrabi, crème fresh, zaatar, feta cheese, green chilli, and croutons, drizzled with a lemon olive oil dressing.

## **Farmers Market Chicken**

\$18

Spring mix, lettuce, kale, and beluga lentils. Topped with broccoli, avocado, sweet corn, red bell peppers, grape tomatoes, mini cucumbers, red cabbage, sourdough crisps and chicken breast. Dressed in basil balsamic.

# Sandwiches & Paninis

## **Tuna Club**

\$12

Tuna salad, kohlrabi, green apple, green onions, lettuce, aioli. Served on multigrain bread with a side of pickled vegetables.

## **Corned Beef Sandwich**

\$15

Corn beef, mayo, grainy mustard, lettuce, tomato, pickles, served on sourdough bread with a side of seasoned olives

## **Goat Cheese & Tomato Cherry Jam**

\$12

Goat cheese, sumac butter, spring mix, cucumber, cherry tomato jam, served on nelson bread along with pickled vegetables

## **Caprese Focaccia Panini**

\$14

Kalamata olives, tomato, mozzarella, basil, pesto, oregano served on a grilled focaccia with a green side salad

## **Corned Beef Turkey Bacon Melt Panini**

\$15

Corned beef, turkey bacon, Cheddar cheese, grated Gouda, roasted bell pepper spread, aioli, served on focaccia with a green side salad

## **Chicken Panini**

\$15

Grilled chicken, pickled lemon, red radish, tahini, and harissa aioli, served on a grilled focaccia with a green side salad.

# Quiches

## **Spinach & Parmesan**

\$14

Our homemade quiche filled with parmesan, leek, spinach, and royal quiche sauce. Topped with almond slices. Served with a side salad.

## **Sweet Potato & Goat Cheese**

\$14

Our homemade quiche filled with sweet potato, goat cheese, and royal quiche sauce. Topped with pumpkin and poppy seeds. Served with a side salad.