

The Harvest Room

HEALTHY START

GRANOLA PARFAIT	18
<i>Honey Greek Yogurt, Toasted Seeds, Nuts & Fresh Fruit</i>	
STEEL CUT OATMEAL BOWL (VG, DF, GF)	17
<i>Dried Fruit, Berry Compote, Brown Sugar (V)</i>	
AVOCADO GARDEN TOAST (GF, DF)	25
<i>Pickled Shallot, Grilled Tomatoes, Pepper Greens, Sea Salt, Extra Virgin Olive</i>	
<i>*Add two free-run eggs your way 5</i>	
VEGAN GREEN SMOOTHIE (VG & DF)	13
<i>Chef's Seasonal Blend of Protein & Vitamin Packed Veggies & Fruits</i>	
CHIA PUDDING (VG, DF, GF)	17
<i>Dates, Oat Milk, Nuts, Hemp, Cranberries</i>	

EXPERIENCES FOR THE TABLE

CONTINENTAL BRUNCH BOARD	61
<i>House Baked French Pastries, Potted Honey Yogurt, Granola Parfaits & Chia Pudding, Carved Melon, Fresh Fruit & Berries, House Made Sourdough, Cultured Butter, Seasonal Preserves</i>	
BREAKFAST BOARD	65
<i>Two Sunny Side Free-Run Eggs, Buttermilk Pancakes, Bacon, Maple Sausage, Maple Syrup, Chantilly Cream, Berry Compote, Avocado, Sourdough, Spiced Heirloom Potatoes</i>	

SIGNATURE DISHES

HOUSE SMOKED SALMON TARTINE	30
<i>Hot Smoked Sustainable Salmon, House Made Sourdough, Herb Goat Cheese Spread, Spiced Heirloom Potatoes</i>	
<i>*Vegan Option: Carrot Gravlax & Garbanzo Bean Spread</i>	
BOAR BACON BREAKFAST SANDWICH	28
<i>Free-Run Egg, Local Boar Bacon, Aged Cheddar, Avocado, Tomato, Pickled Shallot, Arugula, Toasted Brioche Bun, Spiced Heirloom Potatoes</i>	
HARVEST BREAKFAST	30
<i>Two Free-Run Eggs Your Way, Bacon, Chicken Apple Sausage or Pork Sausage, Spiced Heirloom Potatoes, Oven Dried Tomato, Toast</i>	
VEGETABLE POCKET (VG, DF)	25
<i>Scrambled Silken Tofu, Roasted Vegetables, Crushed Avocado, Pita, Spiced Heirloom Potatoes</i>	
SIGNATURE PANCAKES	25
<i>Cardamom Chantilly, Local Berry Compote, Maple Syrup</i>	
PETITE BRIOCHE FRENCH TOAST	25
<i>Stewed Stone Fruit, Vanilla Bean Mascarpone Cream</i>	
ZUCCHINI & CHICKPEA FRITTATA (VG, DF, GF)	23
<i>Oven Dried Tomato, Spiced Heirloom Potatoes</i>	
SIGNATURE EGGS BENEDICT	30
<i>Free-Run Eggs, Hollandaise, Spiced Heirloom Potatoes & Oven Dried Tomato</i>	
<i>Choice of Back Bacon, House Hot Smoked Salmon or Avocado</i>	
FREE-RUN EGG OMLETTE	27
<i>Served With Spiced Heirloom Potatoes & Oven Dried Tomato</i>	
<i>Traditional: Ham & Aged Cheddar & Chive</i>	
<i>Vegetarian: Asparagus, Roasted Bell Pepper, Red Onion, Mushroom & Local Goat Cheese</i>	
<i>Pacific: House-Smoked Hot Salmon & Tomato, Scallion</i>	

SIDES

HOUSE MADE SOURDOUGH TOAST, BERRY COMPOTE, CULTURED BUTTER	6	SPICED HEIRLOOM BREAKFAST POTATOES	8
VEGAN MUFFIN, HOUSE MADE JAM	8	PORK OR CHICKEN APPLE SAUSAGE	8
SLICED AVOCADO	8	CANADIAN BACK BACON	9
FRESH FRUIT PLATE	12	FREE RUN EGG	5
SEASONAL BERRY BOWL	12	HOUSE HOT SMOKED SALMON	10
		MAPLE BACON	8

BEVERAGES

HAND SQUEEZED ORANGE OR GRAPEFRUIT JUICE	12	ESPRESSO	6
LOT 35 TEA COLLECTION	6	HOT CHOCOLATE	5
<i>Your Choice of Iced or Hot. *Sustainably sourced tea.</i>		CHOCOLATE MILK	5
COFFEE	6	MILK	4
<i>Your Choice of Freshly Brewed Regular or Decaffeinated Coffee</i>		Skim or 2%	
CAFÉ LATTE	7	DAIRY - FREE MILK	5
CAPPUCCINO	7	Soy, Almond or Oat	
		JUICE	6
		Orange, Grapefruit, Apple, Pineapple	

CONFEDERATION LOUNGE CAESAR	20
<i>Absolut Elyx Vodka, House-Made Clamato, Spice Mix</i>	
WILD ROSE SANGRIA	16
<i>Red Wine Or White Wine, Grand Marnier, Rose Orange Juice</i>	
ON CLOUD NINE	20
<i>Jeio Prosecco Brut Mini, Peach, Elderflower, Club Soda, Cotton Candy</i>	
PATIO ROYALE	16
<i>Crème de Cassis, Mionetto Prosecco, Amarena Cherry</i>	
MIMOSA	18
<i>Mionetto Prestige Prosecco Brut, Fresh Orange Juice, Grapefruit Juice or Mango Juice</i>	

GF-GLUTEN FREE | DF-DAIRY FREE | V-VEGETARIAN | VG-VEGAN

Food prepared in our restaurant may contain allergens and raw proteins. If you have a dietary restriction or food allergy, please notify your server before you place your order. Fairmont Hotel Macdonald is proud to offer eco-forward hydration that eliminates single-use plastic and delivered water. Purezza Premium still and sparkling water 3 per guest.