

**\$36**  
Prix Fixe  
Menu

# MILDRED'S

TEMPLE KITCHEN

## Mother's Day Brunch

### Let's Get Started

(choice of)

Fresh squeezed OJ or grapefruit  
+ Bottomless drip coffee or black tea (English Breakfast/Earl Grey)

### The Main Event

(choice of)

#### Mrs. Biederhof's Wild Blueberry Buttermilk Pancakes

Served with a wild blueberry compote, Lanark County organic maple syrup and whipped cream. *They make people happy!*

#### Huevos Monty

A Mildred fave, black bean refritos and sharp cheddar cheesebaked in flour tortillas and topped with two sunny eggs, fresh salsa, avocado smash and sour cream.

#### Veda's Choice

Mildred's classic soft poached eggs on a flakey croissant from our friends at Petite Thuet, with your choice of smoked salmon, double smoked bacon, or avocado, topped with béarnaise sauce, served with mixed greens.

#### Wally's Cheesy Savoury Tart

Aged Canadian cheddar cheese, spinach, caramelized onions and oven dried cherry tomatoes baked in a creamy, eggy royale, served with mixed greens.

**ADD-ONS** Cheese 1.5 Bacon 2.25 Avocado 4

### Biscuits + Scones

Baked fresh every morning!  
Buttery currant scones or flakey buttermilk biscuits served with our house-made applebutter jam.

ONE 4.25 TWO 7.45 SIX 15.95

### SIDES

Rosemary Potatoes 8  
Double Smoked Rosemary Bacon 7.5  
Chorizo Sausage 7.5  
Mixed Green Salad w/ Lemon  
Honey Vinaigrette 6  
Single Wild Blueberry Buttermilk Pancake 8  
Smoked Salmon 7.5  
Avocado 4.75  
Red Hot Millie Peppers Hot Sauce 2  
Homemade Garlic Aioli 1.5  
Béarnaise 1  
Lanark County Maple Syrup 1.25

### For the Weens

2 eggs (scrambled, poached, or sunny),  
double smoked bacon, toast 12

Single Wild Blueberry Buttermilk  
Pancake 8