

| Lunch Brunch

10.5 | **Basic Greens**

mixed baby lettuces, carrot, sun-dried fruit, sunflower seed, cucumber, feta honey vinaigrette

11.5 | **Classic Romaine**

charred vegetable 'caesar' dressing, grana padano cheese, smoked bacon, crouton

19 | **The Sirocco Chicken Club Salad**

grilled chicken, artisan greens, crispy quinoa, heirloom tomato, avocado, cucumber, pickled vegetable, farm fresh egg, smoked bacon, aged white cheddar, manchego sour cream dressing

18 | **Citrus Salmon Salad**

artisan greens, dill pickle vinaigrette, feta, cucumber, orange, grapefruit, onion, fennel, avocado

17 | **Daily Frittata & Greens**

farm fresh eggs, daily inspirations of meat, seafood, cheeses and vegetables, side green salad with honey feta vinaigrette

20 | **Steak 'n Eggs**

Alberta CAB sirloin, roasted tomato, wild mushroom, veal jus, brown butter hollandaise, two sunnyside eggs, chef's crispy potato

19 | **The 'Cousin Eddy' Burger**

brioche bun, bbq pulled pork, smoked bacon, greens, tomato, crispy onion, fried egg, smoked cheddar, ballpark mustard, sirocco burger sauce no. 6

18 | **Croque Madame**

brioche, honey ham, swiss, fior di latte, aged cheddar mornay, sunny side egg

16 | **Jimmy's B.E.L.T Sandwich**

honey whole grain bread, fried egg, smoked bacon, fresh tomato, fior di latte, basil pesto, baby kale, béarnaise mayo, choice side

Executive Chef: James DeLong

