

weekend brunch

SATURDAYS, SUNDAYS AND HOLIDAYS FROM 9AM-9PM

Check our fresh sheet to see what's cracking today...

We serve Omega-3 eggs for your health!

Edge Breakfast

Two eggs, any style, with your choice of bacon, sausage link, ham or
grilled tomato 10.00
Double meat or tomato 2.00

Tex Mex Scramble

Scrambled eggs Southwest style with tomato, green onion, our own
salsa, cheddar and jalapeno jack cheese 11.00

Eggs Carbonara

Scrambled eggs Italiano, with bacon and scallions, finished with fresh
grated grana padano parmesan cheese 11.00

West Coast Scramble

Scrambled eggs, smoked salmon and red onion, topped with chives
and crispy fried capers 11.00

Roasted Veggie Olette

Roasted, seasoned veggies and fresh baby spinach with feta cheese
11.00

Classic Benny

Black Forest ham, a fresh, flaky, house-made whole wheat biscuit, two
lovingly poached eggs and our own tangy hollandaise 11.00

All entrées are served with Edge Potatoes and Toast

(you choice of cranberry sourdough, multigrain or marble rye)

The Ultimate Breakfast Sandwich

Scrambled eggs, Black Forest ham and jalapeno jack cheese served
between two slices of grilled cranberry sourdough with Edge potatoes
10.00

French Toast

Three slices of our rustic cranberry sourdough, fried golden-brown in
maple-cinnamon batter, then topped with 3-berry compote and dusted
with icing sugar 10.00

Side Anyone?

Your choice of ham, bacon or sausage 3.00



breakfast

MONDAY TO FRIDAY FROM 7AM-11AM

We serve Omega-3 eggs for your health!

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Two eggs, any style, with your choice of bacon, sausage link, ham or
grilled tomato 10.00
Double meat or tomato 2.00

Tex Mex Scramble

Scrambled eggs southwest style with tomato, green onion, our own
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10.00

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maple-cinnamon batter, then topped with 3-berry compote and dusted
with icing sugar 10.00

Side Anyone?

Your choice of ham, bacon or sausage 3.00

Breakfast Biscuit – a must have!

It starts with our house-baked whole wheat biscuit, scrambled egg,
Monterey jack cheese, tomato and finished with sun-dried tomato
cream cheese – choose ham, bacon or veggie 5.00

more breakfast

MONDAY TO FRIDAY FROM 7AM-11AM

Early Riser

Scrambled eggs, melted cheddar, fresh tomato and your choice of
fresh croissant or toasted Siegel's bagel 6.00
with Black Forest Ham or Bacon 7.00

Breakfast Wrap

Scrambled eggs, house-made salsa, cheddar and jack cheese, diced
tomato and Edge potatoes in a grilled flour tortilla 6.00
with Black Forest Ham 7.00

BC Bagel

Smoked BC salmon with cream cheese, red onion and capers on a
toasted Siegel's bagel 7.00

Sea to Sky Oatmeal

Made to order and garnished with our house-made granola, dried
cranberries, and three-berry compote. 6.50

Edge Granola with Fruit and Yogurt

Our own recipe, served with fresh fruit and fat-free yogurt 6.50

Fresh Fruit Salad

Seasonal, local and tropical fruit, so fresh you'll think it fell out of a
tree and into your bowl Regular 4.50 Large 6.50

Siegel's Bagel with Cream Cheese

Toasted, Sesame or Multigrain 2.75

Toast and Jam

Choose from Cranberry Sourdough, Multigrain or Rye 2.50

Whole Wheat Biscuit

Baked here this morning, this is the building block of our signature
breakfast biscuit, yours with butter and jam 2.50

Edge specialty low-fat muffins and scones

made fresh every morning! Naturally healthy and fabulous varieties in
our display case right now. 2.75 ea


lunch at the edge

DAILY FROM 10:30

soups

made daily from scratch and served with a fresh-baked multigrain filone

 **Lentil**
Red lentils, coconut milk and North African spices 5.00

 **West Coast Chowder**
Chunks of salmon and halibut, baby clams, roasted corn, tomato, shallots, fennel and fresh herbs in a creamy broth 8.50

specialty salads

Caesar Salad
Crisp, chopped to order romaine lettuce, house-made dill and garlic croutons and grated grana padano cheese, all tossed in our own tangy dressing, and topped with a lemon-parmesan crisp 7.00
Add grilled chicken breast or salmon filet 4.00

Garden Salad
Fresh organic mixed greens, grated carrot, beet, cucumber, cherry tomato, pea shoots, and your choice of one of our delicious house made dressings 7.00
Add grilled chicken breast or salmon filet 4.00

Spinach, Strawberry and Goat Cheese
Baby spinach tossed in our raspberry-rosemary dressing, then sprinkled with maple pecans, medjool dates, fresh strawberries, mandarin orange, red onion and creamy goat cheese 11.00

Summer Salad
Organic mixed greens, cabbage, edamame beans, baby corn, red pepper, toasted almond slivers, feta cheese and fresh berries tossed in our white balsamic thyme vinaigrette and served with a perfectly grilled, seasoned chicken breast 12.00

our sandwiches

edge signature paninos

Our signature Paninos start with locally made artisan breads that are baked for us daily. We add choice meats that we roast ourselves, farm fresh vegetables, quality Canadian cheeses, and our own dressings, then grill them to perfection with fresh herbs for a taste that is uniquely ours.

Turkey and Cranberry
Oven roasted turkey breast, baby spinach, fresh tomato, cranberry mayo and swiss cheese grilled on rustic cranberry sourdough 8.25

Pesto Chicken
Baked here this morning, this is the building block of our signature breakfast biscuit, yours with butter and jam 8.25

Grilled Vegetable and Goat Cheese
grilled and marinated vegetables, baby spinach, fresh tomato, roast garlic cream cheese and goat cheese on multigrain 8.25

Tuscan Tuna
sundried tomato, basil pesto and tuna salad, baby spinach, fresh tomato and swiss cheese on rustic onion dill bread 8.25

italian inspired paninis

Imported cheeses and gourmet cured meats are combined with inspired house-made dressings and roasted vegetables, then grilled in fresh Italian mini baguette for an exotic difference.

La Grotta
spicy sopressatta, roasted red bell pepper, sharp asiago cheese and fresh basil pesto aioli 8.50

Venus de Milo
roasted eggplant, tender bocconcini, baby spinach, sundried tomato pesto, roasted roma tomato, balsamic o di modena reduction 8.50

Bella Grazia
dry-cured Italian ham, triple crème brie, vine-ripened tomato, baby arugula, olive oil 8.50


Complete your meal with a choice of one of our daily soups or featured salads available with any sandwich 3.00



from our grill

DAILY FROM 10:30

All our sandwiches are served on a warm ciabatta bun with your choice of daily soup, green salad, or hand-cut Kennebec fries

 **Monterey Beef Burger**
100% house-made ground beef patty uniquely seasoned, bacon, Monterey jack cheese, lettuce and tomato 11.00

Asian Salmon Sandwich
Pan-seared Oceanwise salmon filet, lettuce, tomato, Asian slaw and our own creamy tartar sauce 12.00

Cali Chicken
Grilled chicken breast with bacon, swiss cheese and fresh avocado, with lettuce and tomato 11.00

The Ultimate Veggie
Our own chick pea and vegetable patty, with lettuce, tomato, pea shoots and fresh avocado 11.00

Broadway Tuna Melt
Tuscan tuna salad, aged cheddar cheese, fresh tomato and crisp pea shoots served open faced on grilled artisan dill bread 11.00

Short Rib Beef Dip
Tender braised short ribs, caramelized onion and swiss cheese with a side of mouthwatering jus 12.00

Choose yam fries, caesar salad or fresh showcase salad 1.00

entrees

Fabulous Butter Chicken
Spicy marinated light and dark meat in authentic Indian creamy tomato sauce, served over basmati rice with a side of naan bread, garnished with fresh cilantro – truly our signature! 11.00

8th Avenue Rice Bowl
Your choice of juicy grilled chicken breast or pan-seared Steelhead salmon filet, topped with tropical fruit salsa and served with fragrant rice and a tossed salad 11.00

beverages

DAILY FROM 10:30

We proudly serve 49th Parallel Roasters Coffee.

Brunch Coffee - always fresh 2.50

Tea by "T" - black and herbal blends 2.50

showcasing our expert baristas...

Americano 2.50

Café Latte 2.50

Cappuccino 2.50

Café Mocha 2.50

Chai Tea Latte 2.50

All drinks also available as decaffeinated.


invigorating refreshments

Pure Orange Juice 4.00

Mango, Orange and Cranberry Spritzer 4.50

take the edge off...

White Wine Sangria
A refreshing blend of white wine, fruit juices and fresh fruit 7.00

 **The Edge Caesar**
with freshly grated horseradish and a spicy bean 7.00

wine

House Wine
By the glass - red or white 7.00

beer by the bottle

Stella Artois, Corona 6.00

Strongbow 5.50

Granville Island Lager, Okanagan Springs

Pale Ale, Sleeman's Honey Brown 5.50

Kokanee, Molson Canadian, Miller Genuine Draft 4.75