BREAKFAST TO DINNER

MENU

Good Food. Great Mood.



Yolk & Dough

BREAKFAST TO DINNER

MORNING · BREAKFAST

House plates, benedicts, sandwiches, scramblers, omelettes & sweet stacks.

PAGES 02–06



MIDDAY · LUNCH

Smashed burgers and lunch sandwiches, served with french fries.

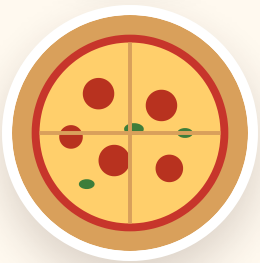
PAGE 07



EVENING · DINNER & PIZZA

Poutines, bright plates, rice, signature, speciality & desi style pizzas, wings, sides & deals.

PAGES 08–11



NIGHT · DRINKS & KIDS

Smoothies, hot & cold drinks, desserts and the junior menu.

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SUNRISE

BREAKFAST

Rise & Shine

HOUSE & CHEF'S



HOUSE

Served with choice of bread, artisan hash & market fruit preserve

Choice of bread: White 220 cals • Whole wheat 220 cals • Rye 210 cals

HOUSE CLASSIC — 14

Your preference of 2 farm eggs and a select protein: 4 savory sausage links, 4 pcs of smoked ham, or 4 classic bacon strips. • 780–1130 cals

HOUSE GENEROUS — 15

3 farm eggs and a select protein: 4 sausage links, 4 pcs of smoked ham, or 4 classic bacon strips. • 840–1180 cals

HOUSE FEAST — 22

Our most substantial plate: 4 farm eggs, a dynamic duo of 2 signature bacon strips and 2 hearty sausage links, and 2 pieces of smoked ham. Finished with 2 light buttermilk pancakes served with maple butter. • 1770 cals

Customize your protein with upgrades like turkey bacon or peameal. Add a farm egg +1.5 (60 cals)

CHEF'S SELECTIONS

HASH BREAKFAST (V) — 13

Sautéed mushrooms and onions on a bed of crispy home fries, covered in cheddar cheese, topped with smashed avocado, peppers and tomatoes. With 2 eggs and a slice of toast.

With braised beef barbacoa +160 cals • 17

With 2 bacon strips +180 cals • 15

KETO PLATTER — 18

2 eggs served with 3 bacon strips, 2 avocado halves stuffed with pico de gallo & crumbled feta, on a bed of fresh spinach, with a side of berries & walnuts. • 960 cals

ULTIMATE WAFFLE — 14.5

2 eggs with maple butter buttermilk pancakes, served with 2 pieces of ham, 2 sausage links and 2 bacon strips. • 650–830 cals

Add a pancake to any breakfast +4
240 cals · served with powdered sugar

Substitute egg for egg whites +1.5

(V) vegetarian · hot

Tell your server about any allergies

MORNING

BREAKFAST

Rise & Shine

BENEDICTS



BENEDICT ESSENTIALS

Poached eggs on a toasted English muffin with hollandaise & chives, home fries & seasonal fruit

VINTAGE HAM 15
730 cals

CLASSIC SMOKY BACON 15.5
850 cals

PREMIUM TURKEY SLICES 15.5
750 cals

CHEDDAR SCRAMBLE 16.5
610 cals

SALMON BENEDICT 20
Caper cream cheese topped with Coho smoked salmon, garnished with capers. • 980 cals

MONTREAL SMOKEHOUSE 16
Grainy mustard spread topped with Montreal smoked meat, finished with béarnaise sauce. • 760 cals

Extra Benedict Crown +8 · 1 extra egg benny, must be the same protein (250–310 cals)

SIGNATURE BENEDICTS

AVOCADO BENEDICT (V) 16
Pico de gallo and crumbled feta cheese served over smashed avocado. • 880 cals
Add Coho smoked salmon +100 cals • +6

VEGGIE BENEDICT (V) 15.5
Baby spinach, peppers, tomatoes, red onions & mushrooms, all sautéed. • 800 cals

BEEF BENEDICT 17
Braised beef barbacoa with mushrooms, peppers, caramelized onions & chipotle hollandaise sauce. • 930 cals

FRENCH BENEDICT 17.5
Smoked ham & Swiss cheese between 2 pieces of brioche French toast, topped with 2 poached eggs, hollandaise & fresh chives. • 1060 cals

BREAKFAST SIDES

3 Turkey bacon 140 cals ..... **+5**
3 Strips of bacon 360 cals ..... **+4**
3 Sausage 460 cals ..... **+4**
3 Smoked ham 110 cals ..... **+4**

SUBSTITUTES

Cottage cheese fruit bowl ..... **+4**
Greek yogurt parfait ..... **+4**
Fruit bowl 210 cals ..... **+3**
Side house salad 360 cals ..... **+3**

EXTRAS · Cheddar cheese 230 cals · Cheese curds 220 cals · Hollandaise 150 cals · Caramelized onions 35 cals · Gravy 20 cals | Cottage cheese fruit bowl comes with walnuts & honey drizzle (380 cals) · Greek yogurt parfait 370 cals

MORNING

BREAKFAST

Rise & Shine

SANDWICHES · SMOOTHIES



BREAKFAST SANDWICH

Served with home fries

COASTAL SALMON ROLL 15.5

On a toasted bun with caper cream cheese, coho smoked salmon, lettuce, tomato & pickled onions. • 480 cals

SIX SIX B.L.T. 15

On toasted sourdough with mayo, lettuce & tomato slices and 6 bacon strips. • 1210 cals

SMART BUN MORNING 13.5

On a toasted bun with smart sauce, bacon jam, 2 strips of bacon, cheddar cheese & folded egg. • 1010 cals

CHIPOTLE SOUTHWEST 13

On thick toasted bread with chipotle aioli and a classic omelette. • 930 cals

Add an egg +1.5 · 60 cals

SCRAMBLERS

Served with thick toast, home fries & seasonal fruit

THE CRAYON SCRAMBLE 14 (V)

Black beans, onions, peppers, chunky avocado and pico de gallo with a southwest sauce drizzle. • 1050 cals

With 4 oz chicken breast +170 cals • 19

With braised beef barbacoa +160 cals • 19

MYKONOS SCRAMBLER 14.5 (V)

Red onion, feta, capers, Kalamata olives, tomatoes and baby spinach. • 1020 cals

With 4 oz chicken breast +170 cals • 19.5

With coho smoked salmon +100 cals • 20.5

POWER SCRAMBLE 16.5

Cheddar cheese, 2 strips of turkey bacon, rye toast, baby spinach and a bowl of cottage cheese, with egg white scrambler. • 580 cals

SMOOTHIES 8

Prepared with Greek vanilla yogurt, freshly squeezed orange juice & fresh fruit

MANGO SMOOTHIE

Mango and banana, packed with magnesium and potassium. • 240 cals

KETO SMOOTHIE

Protein-rich, blended with avocado, banana and spinach. • 240 cals

BERRY SMOOTHIE

Blueberries, strawberries, blackberries & raspberries. Full of antioxidants. • 160 cals

STRAWBERRY BANANA

Banana & strawberries, high in vitamins & potassium. • 230 cals

LATE MORNING

BREAKFAST

Rise & Shine

OMELETTES · HOMESTYLE

FANCY OMELETTES

Served with home fries, thick toast & seasonal fruit

THE SWISS CHALET FOLD — 14

A velvety mixture of Swiss and cheddar cheese, folded into a fluffy omelette. • 1100 cals

THE MEXICAN BRAISE — 17

Cheddar cheese and scrambled eggs topped with chunky avocado, pico de gallo and braised beef barbacoa. • 1240 cals

GREEK ISLAND MORNING — 15.5 (V)

Feta cheese, red onion, capers, baby spinach, Kalamata olives, peppers and tomatoes. • 1010 cals

With 4 oz chicken breast +170 cals • 19.5

With coho smoked salmon +100 cals • 21.5

THE PLAINSMAN — 15

Peppers, smoked ham and onions. • 950 cals

Add cheddar cheese +120 cals • +1.5

THE GARDEN GATHER (V) — 15

Mushrooms, onions, peppers and tomatoes. • 910 cals

Replace your toast +1
Sourdough 320 cals · Gluten free 180 cals

HOMESTYLE — 11.5

Accompanied by chantilly cream, icing sugar & signature maple butter

PANCAKE

Three fluffy buttermilk pancakes. • 810 cals

Add chocolate chips +1 (140 cals)

WAFFLE

One golden, crispy waffle. • 650 cals

FRENCH TOAST

2 slices of thick brioche bread. • 940 cals

Add a slice +3

Add a flavour boost to your traditional with chocolate, white chocolate, strawberry, caramel or hazelnut (30–100 cals)

LATE MORNING

BREAKFAST

OMG!! Sweets

STARS · DESSERTS



Yolk&Dough
BREAKFAST TO DINNER

STARS 14.5

BLUEBERRY BLISS

Fresh blueberries served with a blueberry citrus sauce. • 170 cals

FRUIT EXPLOSION

Fresh slices of banana, strawberries & blueberries. • 140 cals

GOLDEN NANA

Banana slices & caramel sauce. • 220 cals

STRAWBERRY DREAM

Freshly sliced strawberries drizzled with white chocolate and strawberry sauces. • 110 cals

BANANA BERRY MELANGE

Fresh blueberries, sliced strawberries & banana served with fruit sauce. • 140 cals

CHUNKY BANANA

Fresh banana slices drizzled with hazelnut sauce. • 220 cals

STRAWBERRY BANANA CROWN

Sliced banana & strawberries topped with fresh strawberry sauce. • 180 cals

CREATIONS

No modifications • served with maple butter, icing sugar & chantilly cream

BRIOCHE BERRY HEAVEN 16

Thick brioche French toast with four-berry sauce, Bavarian cream and fresh berries (2 slices). • 1240 cals

CHOCOLATE FOREST STACK 16

Our four-berry sauce on chocolate infused pancakes, with fresh fruit and both white and milk chocolate sauces. • 1270 cals

CINNAMON SWIRL CAKES 16

Fresh cinnamon swirl pancakes with homemade cream cheese frosting & cinnamon. • 1630 cals

THE TRIPLE STACK DEEP 19

Stacked up with fresh fruit, a trio of hazelnut, milk chocolate & white chocolate sauces, with 1 slice of French toast, 2 pancakes and 1 waffle. Served with powdered sugar. • 1550 cals

DESSERTS

Apple Fritter 1 for **3.99**

Apple Fritter 2 for **6.99**

Pizza Knots (12) cinnamon sugar glaze **5.99**

2 Bite Brownies **6.99**

V vegetarian · hot

Tell your server about any allergies

MIDDAY

LUNCH

Midday Bites

BURGERS · SANDWICHES



Yolk & Dough
BREAKFAST TO DINNER

BURGERS

Served with french fries

CLASSIC BURGER — 14.5

Two smashed patties topped with cheddar cheese, caramelized onions, pickles & house sauce.

Add 2 bacon strips +180 cals • 16.5

SWISS MUSHROOM BURGER — 16

Two smashed patties with Swiss cheese, sautéed mushrooms, caramelized onions & house sauce. • 1240 cals

BREAKFAST BURGER — 18

Two smashed patties topped with folded egg, cheddar cheese, bacon jam & house sauce. • 1740 cals

HAT TRICK — 18.5

3 smashed patties, cheddar cheese, pickles, signature house sauce, caramelized onions. • 1440 cals

Upgrade to a classic poutine +4 · 240 cals

LUNCH SANDWICHES

Served with french fries

CLUB SANDWICH — 18

Tomatoes, bacon, lettuce, mayonnaise and chicken breast on toasted sourdough, triple decker. • 1570 cals

CHICKEN TENDERS — 16

Five crispy chicken tenders served with your choice of sauce. • 770 cals

Or tossed in Nashville hot sauce with peppercorn ranch +150 cals

SMOKED MEAT SANDWICH — 16

Grainy mustard, pickles and house sauce on a bun with Montreal smoked meat.

ULTIMATE WAFFLE — 14.5

2 eggs with maple butter buttermilk pancakes, 2 pieces of ham, 2 sausage links and 2 bacon strips. Served with powdered sugar. • 650–830 cals

QUESADILLA — 14.5

Folded tortilla with cheddar cheese, pico de gallo, black beans and peppers, with a side of chunky avocado & chipotle aioli drizzle. • 1550 cals

With 4 oz chicken breast +170 cals • 19.5 · With braised beef +160 cals • 18.5

Brunch it up! Add an egg +1.5 · 60 cals

SUNSET

DINNER

Evening Comfort

POUTINES · RICE · WINGS



Yolk & Dough
BREAKFAST TO DINNER

POUTINES

POUTINE — 16

Braised beef barbacoa, gravy, cheese curds, green onions and sweet potato fries, finished with smashed avocado and house sauce. • 1210 cals

SMOKED POUTINE — 16

Montreal smoked meat with gravy, cheese curds, sweet potato fries, all mixed with classic poutine and shaved green onions. • 1050 cals

NASHVILLE CHICKEN — 15

Nashville chicken tenders covered in peppercorn ranch sauce, on classic poutine with cheese curds & gravy. • 1210 cals

HOUSE POUTINE — 12

Fries topped with cheese curds & gravy. • 900 cals

HOUSE BRIGHT!

SMOKED SALMON AVOCADO — 18

Toasted sourdough topped with smashed avocado, 2 sunny-side-up eggs, capers, pico de gallo, feta cheese and coho smoked salmon, with seasonal fruit. • 890 cals

COBB SALAD — 17.5

Black beans, cheddar cheese, green onions, bacon, tomatoes, chopped chicken breast, hard boiled egg and chunky avocado on blend lettuce, with peppercorn ranch. • 890 cals

AVOCADO TOAST (V) — 13

Toasted sourdough topped with smashed avocado, 2 sunny-side-up eggs, pico de gallo and feta cheese, served with seasonal fruit. • 720 cals

RICE — 10.99

CHICKEN BIRYANI

Fragrant basmati rice layered with spiced chicken & aromatic herbs

DAAL CHAWAL (V)

Slow-cooked lentils served over steamed basmati rice

BUTTER CHICKEN RICE

Creamy butter chicken served over steamed basmati rice

CHICKEN COOP

Classic · Breaded · Chicken Chunks

6 PCS	10 PCS	15 PCS	20 PCS
10.99	14.99	19.99	26.99

SEASONING · Lemon Pepper · Sriracha Garlic · Thai Sweet Chilli

WING SAUCE · Hot · Medium · Honey

(V) vegetarian · hot

Tell your server about any allergies

EVENING

PIZZA

Fresh from the Oven

SIGNATURE · DESI



Yolk & Dough
BREAKFAST TO DINNER

SIGNATURE PIZZA

SMALL	MEDIUM	LARGE	X-LARGE
13.99	16.99	19.99	22.99

CANADIAN PIZZA
Pepperoni, mushroom, bacon, extra cheese

HAWAIIAN PIZZA
Bacon, pineapple, ham, extra cheese

DELUXE PIZZA
Pepperoni, mushroom, green peppers, red onions

VEGGIE SENSATION PIZZA (V)
Green olives, tomato, red onions, mushroom, green peppers

MEAT LOVERS PIZZA
Pepperoni, Italian sausage, bacon, beef topping

BBQ CHICKEN PIZZA
Chicken, red onions, extra cheese, BBQ sauce

SPICY MEAT FEAST PIZZA
Signature spicy pizza sauce, pepperoni, bacon crumble, mild sausage, ham

DONAIR PIZZA
Donair sauce, chicken, tomatoes, black olives

DESI STYLE PIZZA

SMALL	MEDIUM	LARGE	X-LARGE
13.99	16.99	19.99	22.99

TANDOORI PIZZA
Tandoori sauce, red onion, green pepper, marinated chicken / paneer

BUTTER / SHAHI PIZZA
Butter sauce, red onion, green pepper, marinated chicken / paneer

SPICY BARBEQUE PIZZA
Barbeque sauce, red onion, marinated chicken / paneer

SPICY VEGGIE PIZZA (V)
Red onion, green bell pepper, mushroom, corn, ginger, garlic, cilantro

SWEET & TANGY CHICKEN PIZZA
Mediterranean sauce, green pepper, red onion, marinated chicken, jalapeño

CHUTNEY SANDWICH PIZZA
Green chutney, red onion, green pepper, tomato, marinated chicken / paneer

(V) vegetarian · hot

Tell your server about any allergies

DUSK

PIZZA

Fresh from the Oven

SPECIALITY · CREATE



Yolk & Dough
BREAKFAST TO DINNER

SPECIALITY PIZZA

SMALL	MEDIUM	LARGE	X-LARGE
15.99	18.99	21.99	24.99

CHICKEN CAESAR PIZZA

Chicken, bacon crumble, green pepper, red onions, parmesan, tomato, Caesar sauce, gourmet herbs

BACON CHEESEBURGER PIZZA

Double beef topping, bacon crumble, red onions, three cheese blend

BASIL PESTO PIZZA (V)

Black olives, tomato, red onions, garlic, goat cheese, pesto sauce

CHICKEN CLUB PIZZA

Chicken, bacon strips, tomato, bacon crumble, garlic spread, onions, parmesan

CLASSIC GREEK PIZZA (V)

Black olives, tomato, feta cheese, red onions, green peppers

JALAPEÑO HAWAIIAN PIZZA

Smoked ham, bacon strips, pineapple, jalapeño, extra cheese

DETROIT STYLE PIZZA

PEPPERONI · CHICKEN CLUB · VEGGIE · HAWAIIAN · MEAT LOVERS — from 12.99

One size • 4 squares

CREATE YOUR OWN

Pizza includes your choice of crust, sauce & pizza mozzarella

SMALL	MEDIUM	LARGE	X-LARGE
11.99	13.99	16.99	19.99
+1.85 / topping	+2.10 / topping	+2.45 / topping	+2.75 / topping

PANZEROTTI — 9.99

Includes your choice of sauce & pizza mozzarella

+1.95 per topping

PARTY PIZZA — 23.99

+3.75 per topping

(V) vegetarian · hot

Tell your server about any allergies

EVENING

PIZZA

Share the Table

DEALS · SIDES



Yolk&Dough
BREAKFAST TO DINNER

DEALS

PIZZA & WINGS

3 topping pizza & 10 wings

SMALL	MEDIUM	LARGE	X-LARGE
25.99	28.99	31.99	34.99

2 CAN DINE 22.99

2 small pizzas with 4 toppings combined & 2 cans of pop

3 TOPPING PANZEROTTI 12.99

Includes 1 dip

POUTINE & POP 8.99

5 WINGS & FRIES 12.99

PIZZA SIDES

- **Oven Baked Penne** 10.99
- **Bacon Cheddar Garlic Loaf** 11.99
- **Bread Sticks (8)** 5.99
  Add cheese +1.35
- **Fries** 3.99
- **Poutine** 7.99
- **Caesar Salad** 7.99
  Add chicken +3.00
- **Deep Cheesy Garlic Loaf** 10.99
- **Garlic Bread** 6.99
  Add cheese +1.35
- **Pizza Knots (12)** 5.99
  Garlic parmesan
- **Potato Wedges** 5.99
- **Garden Salad** 7.99
  Add chicken +3.00

DESI STYLE SIDES

- **Zinger Burger** 8.99
  Chicken / paneer · add fries & pop +3.00
- **Butter / Shahi Sauce Poutine** 8.99
- **Chicken Samosa · 2 pcs** 5.99
- **Fully Loaded Fries** 8.99
  Add chicken / paneer +2.00
- **Veg Samosa · 2 pcs** (V) 4.99

(V) vegetarian · hot

Tell your server about any allergies

NIGHT

DINNER

Sip & Unwind

DRINKS · JUNIOR

Yolk & Dough
BREAKFAST TO DINNER

HOT & COLD

Signature Coffee *Bottomless*	3.99	Iced Coffee	3.99
Karak Tea	3.99	Masala Tea	3.99
Cardamom Tea	3.99	Ginger Tea	3.99
Assorted Teas	3.99	Hot Chocolate *With chantilly cream*	3.99
Plain Lassi	3.99	Flavored Lassi	3.99
Lemonade	3.99	Juices	3.99
Milk	3.99	Chocolate Milk	3.99
Soft Drinks	3.99	Bottled Water	3.99

JUNIOR MENU 10

For kids 10 or younger • includes a beverage: apple juice, orange juice, milk or chocolate milk

JUNIOR BREAKFAST

Two eggs with your choice of three bacon strips, sausage links, or ham, with home fries and thick-cut toast. • 640–790 cals

JUNIOR PANCAKE

Two classic pancakes with your choice of two bacon strips, sausage links or ham. • 580–730 cals

Add blueberry, banana or chocolate chips for $1

JUNIOR GRILLED CHEESE

Grilled Canadian cheddar cheese between thick-cut toast, served with french fries. • 840 cals

JUNIOR FRENCH TOAST

Two slices of French toast topped with a fruit garnish, with your choice of two bacon strips, sausage links or ham. • 590–880 cals

JUNIOR TENDERS

Three chicken fingers served with plum sauce and french fries. • 840 cals

Adults and youth (13+) need an average of 2,000 calories a day; children (4–12) need 1,500. Individual needs vary.

Good Food. Great Mood.
BREAKFAST TO DINNER