

Mother's Day Brunch
Sunday May 10th, 2015

Please join us for our
Mother's Day Celebration

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Sunday May 10th, 2015
10 a.m - 3 p.m

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We will be offering new and inspired brunch dishes
alongside our savoury menu items featuring our 2 for
\$22 small plate special

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To reserve please visit us online at
www.playfood.ca
or call 613 - 667 - 9207

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Please see below for our Mother's Day Brunch Menu

Menu is subject to change

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FOOD & WINE

2 plates for \$22 at Lunch
Order any two dishes per person
for one price
*sharing plates not included

CHARCUTERIE

rainbow trout gravlax / spicy zucchini relish 13.

Soppressata / sweet curry mustard 13.

pork cretons / apple beet purée 12.

Calabrese / onion confiture 12.

*mixed charcuterie plate 21.

SIDES

frites / aioli 5.

tempura broccoli / spicy thai sauce 7.

granola / fresh fruit / yogurt 7.

Jalapeño Beemster biscuits 7.

SAVOURY

carrot ginger soup / coconut / almond / cilantro 8.
Viognier, Jean Luc Colombo 3oz - 6. / 5oz - 10.

marinated fig/ pistachio/ chèvre/ vanilla honey/ boston scarlet 14.
Gamay, Ancestral, Hinterland 3oz - 8. / 5oz - 12.

ancient grains/ginger/date/apple cider/cranberry/sunflower 14.
Cava, Brut Rosé, Giró Ribot 3oz - 6. / 5oz - 10.

tuna tartare/ ponzu / sriracha/ cucumber/ chips/ wasabi mayo 16.
Sauvignon Blanc, Tinpot Hut 3oz - 7. / 5oz - 11.

octopus/jalapeño/crème fraîche/smoked fingerling/sherry 16.
Soave Classico, Montresor 3oz - 6. / 5oz - 10.

grilled asparagus/hollandaise/pecorino/sunny side egg/potato 13.
Gemischter Satz, Zahel 3oz - 7. / 5oz - 11.

Icelandic cod/sun dried tomato pesto/collards/shallots/chives 15.
Gaglioppo, Tenuta del Conte 3oz - 6. / 5oz - 9.

scrambled eggs / salsa verde / feta / s2s breakfast sausage 13.
Walter's Caesar 9.

gnocchi/sorrel vinaigrette/king eryngii/ramps/tomato/chard 14.
Chardonnay, Clos Jordanne 3oz - 8. / 5oz - 13.

quiche Lorraine / market greens 13.
Schioppettino, Villa Rubini 3oz - 7. / 5oz - 11.

buttermilk pancakes / lemon ricotta / apple compote 12.
Marsanne, KEW Vineyards 3oz - 6. / 5oz - 10.

french toast / banana bread / double smoked bacon / maple 14.
Riesling, Gilvesy 3oz - 7. / 5oz - 11.

pork belly/kimchi/sambal cashew/pineapple/mushroom broth 15.
Gewürztraminer, Daniel Lenko 3oz - 7. / 5oz - 11.

grilled hanger steak / mushroom / frites / aioli 16.
Cabernet Merlot, Red Rooster 3oz - 6. / 5oz - 10.

CHEESE

three selections 13. / *five selections 19.

Cendrillon / Saint-Raymond, QC / goat
ash rind, smooth, buttery

Mouton Noir / QC / cow
semi-soft, creamy, milky

Pied De Vent / Magdalen Islands, QC / raw cow
soft, buttery, earthy, washed rind

Comtomme / Compton, QC/ organic raw cow
semi-soft, mild, barnyard

Clos St-Ambroise / Montérégie, QC / cow
semi-firm, beer washed rind, fruity, nutty

Cheddar / Iles-aux-Grues, QC / raw cow
2 yr old, firm, nutty

Rebellion 1837 / Montebello, QC / cow
blue-veined, salty, mushroom, creamy

SWEET

apple berry strudel/apple compote/apricot/chantilly 7.
Tokaji Aszú, 5 Puttonyos, Pannon 12.

lemon pound cake / rosemary / cranberry compote 8.
Riesling, Indian Summer, Cave Spring 10.

boca negra / date / rum raisins / hazelnut gelato 8.
Sherry, Walnut Brown, Williams & Humbert 6.

bread pudding/peanut butter/blueberry/PB&J gelato 7.
Rutherglen Muscat, Campbell's 11.

chocolate paté / cherry / sponge toffee 8.
Recioto, Luigi Righetti 7.

Pure's gelato / 3 flavours / fresh fruit garnish 8.
Framboise, Southbrook 7.

Please make your server aware of any allergies

1 York Street, Ottawa 613-667-9207 www.playfood.ca