

BONE BROTH

Start your day off right with a mug of our beef bone broth. Full of collagen and helps maintain a healthy immune system | 3.5

AVO ON TOAST

Sourdough toast topped with whipped avocado ricotta, everything bagel seasoning, and two fried eggs | 16

FRUIT PARFAIT

Coconut infused Greek yogurt, homemade granola and a sangria fruit salad | 16

BUTTERMILK PANCAKES

Fluffy pancakes served with compound butter, maple syrup, fruit compote, granola, and maple mascarpone | 17

BLUEBERRY PANCAKES

Fluffy blueberry pancakes served with compound butter, maple syrup, blueberry compote, granola, maple mascarpone | 18

FRENCH TOAST

Crème brûlée, drunken strawberries, fruit compote and a white chocolate whipped mascarpone | 18

WAFFLES

Peach cobbler waffles with sautéed maple bourbon peaches and maple crumble. Topped with chantilly cream | 18

EGGS BENI

The ingredients in our eggs benedict have been selected to maximize the flavour of each individual dish. Each Beni comes with two poached eggs and chef made hollandaise. Served on fresh english muffins with a side of shaved apple salad or Beni potatoes

TRADITIONAL

Traditional eggs benedict with peameal bacon. Inspired by Lemuel Benedict | 20

BRAISED BEEF AND MUSHROOM

Tender braised beef, fried onions, and mushrooms - something savoury! | 22

PORK BELLY

Confit pork belly, tangy herb sauce. A perfect balance of flavours - our chef's favourite! | 21

POTATO BACON

We swapped out the english muffin for a fried potato cake. Accompanied with bacon, sour cream, and chives | 21

ALL THE VEGGIES

Zucchini, peppers and mushrooms. Sometimes simple is better! | 20

SMOKED SALMON

Smoked salmon, whipped avocado ricotta, pickled red onion, and capers. Garnished with dill | 22

RANCHEROS BENI

Whipped avocado ricotta, tomatoes, spinach, and black beans - our twist on a modern classic | 21

TOMATO SOUP

A generous bowl of our house made tomato soup. Guaranteed to warm your soul | 8

TRADITIONAL BREAKFAST

Two eggs, potatoes, sourdough toast, and choice of bacon, sausage, honey ham, peameal or avocado | 16

BREAKFAST TACOS

Tacos with avocado, pico de gallo, scrambled egg and your choice of bacon or sausage | 21

SHAKSHUKA

Three eggs poached in a hearty tomato sauce, with herbs and spices. Served in a cast iron skillet with sourdough toast | 20

- Add house made hot sauce | 1
- Add beef | 3

CHICKEN AND WAFFLES

Buttermilk fried chicken tenderloins, seasoned with traditional spices. Served with our house made buffalo sauce and house made honey mustard | 21

3 CHEESE OMELETTE

A freshly made omelette with cheddar, swiss and ricotta cheese | 18

WESTERN OMELETTE

Loaded with honey ham, peppers, onions and cheddar cheese. OG Goodness! | 18

TRUFFLE MUSHROOM OMELETTE

Sautéed mushrooms, garlic and onions with white truffle oil | 19

At Beni, we believe that every good day should start with a meal bursting with flavour. Our concept is locally owned which means passion and creativity can flow freely throughout our menu. We hope you enjoy your meal as much as we've enjoyed crafting it for you.

GREEK SALAD

Heirloom tomatoes, grilled halloumi cheese cucumbers, red peppers, onion and olives with a lemon and oregano dressing | 20

- Add egg | 3
- Add crispy chicken | 4

DILL & POTATO BACON SALAD

Mini red potatoes, red onions, dried bacon, shaved cheddar and gouda cheese. Mixed with a dill and mayo sauce

- Individual | 9
- For the table | 15

GREEN GODDESS BOWL

Spinach, avocado, cucumber, quinoa, edamame, sprouts, pumpkin seeds, and pickled red onion. Smothered in green goddess dressing | 19

- Add egg | 3
- Add crispy chicken | 4

CRISPY CHICKEN SANDWICH

Crispy buttermilk fried chicken tenderloin served on a sesame brioche bun with red cabbage and lemon greek yogurt dressing. Served with Beni potatoes, soup, or shaved apple salad | 20

MONTE CRISTO

Peameal bacon and swiss cheese, between two pieces of our french toast, lightly dusted with icing sugar. Served with Beni potatoes, soup, or shaved apple salad | 20

GRILLED CHEESE

Havarti, gouda and cheddar cheese on sourdough. Served with Beni potatoes, soup, or shaved apple salad | 19

GREEN GODDESS SANDWICH

Gouda cheese, spinach, cucumber, avocado and green goddess dressing. Served on toasted sourdough with Beni potatoes, soup, or shaved apple salad | 20

SMOKED SALMON SANDWICH

Avocado ricotta, smoked salmon, red onions, capers, dill, and spinach. Served on sourdough with Beni potatoes, soup, or shaved apple salad | 22

ENHANCEMENTS

Bacon (3 slices)	6	Waffle	6
Peameal Bacon	6	Sourdough toast	2
Sausage (3 links)	5	Pancake	5
Pork belly 2 pieces	6	Potatoes	4
1 Egg	3	1/2 Avocado	3



Many of our guests choose to start their Beni experience with a treat from our in house bakery! Treat yourself to a freshly made croissant, cinnamon bun or one of Anna-Laura's specialty donuts! Ask your server for today's selection. Devour it yourself or share it with the table as an appetizer!