

doubletree continental 17

fresh cut seasonal fruits, assorted home baked pastries and breads, yogurt, assorted cereals, steel cut oatmeal

hemispheres breakfast table 24

scrambled eggs, applewood smoked bacon, sausage links, breakfast potatoes, fresh cut seasonal fruits, assorted home baked pastries and breads, yogurt, assorted cereals, steel cut oatmeal and cooked to order eggs (ask server for details) and more

the above buffets includes fresh brewed coffee, tea and choice of juices

(upgrade to cappuccino, latte or espresso add 2)

eggs your way 15

two free range eggs cooked to order with your choice of applewood smoked bacon, sausage or ham, home fried potatoes and choice of toasts

jump start 12

steel cut oats with golden raisins, honey, pecans, fresh berries, milk

heart smart organic parfait 10

greek yogurt layered with our signature doubletree granola, nuts, seasonal berries, berry compote, accompanied by a muffin

signature eggs benedict on a croissant bun 17

poached eggs, sautéed spinach, canadian back bacon, croissant bun, black pepper hollandaise, home fried potatoes (substitute smoked salmon or asparagus add 3 each)

egg white and young spinach omelette (V)(GF) 17

caramelized red onion, spinach, ontario aged cheddar, home fried potatoes and choice of toasts

hemispheres fluffy omelette 17

red onion, black forest ham, ontario aged cheddar, home fried potatoes and choice of toasts

our house frittata 18

mushrooms, gruyere cheese, tomatoes, bell peppers and arugula served with your choice of applewood smoked bacon, sausage or ham, home fried potatoes and choice of toasts

smoked organic tofu and potato hash (VG)(V) 15

crushed mini white potatoes, smoked organic tofu, baby kale, cherry tomatoes

(GF) gluten free (LF) lactose free (VG) vegan (V) vegetarian



buttermilk or blueberry hotcake stack 15

quebec maple syrup, citrus zest curd and applewood smoked bacon

boston cream french toast 13

brioche bread, vanilla custard, dark chocolate, dusting sugar

smoked salmon bagel 17

cream cheese, lemons, capers, shaved onion

energy boost smoothie (GF)(V) 10

low fat yogurt, acai, pomegranate juice, mixed berries, flax seed

avocado and banana smoothie (GF)(LF) 10

fresh avocado, banana, coconut milk, raw honey

breakfast enhancements

two enriched eggs	8
breakfast potatoes	3
turkey sausage	4
applewood smoked bacon or pork sausage or ham	4
assorted toast, English muffin or bagel	4
seasonal fresh fruit bowl	10
seasonal berries bowl	14
assorted freshly baked pastries	2.5
assorted cereals served with milk	6.5
doubletree signature granola	7.5

beverages

orange, apple, cranberry, grapefruit juices	4.5
2% milk, skim milk, soy, almond	4
starbucks bottled iced coffee and mocha	5
cappuccino, latte, espresso	5
freshly brewed coffee or tea	4

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Menu created by Executive Chef Raymond Cheung

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Hemispheres Restaurant Bar & Bistro

an automatic 15% gratuity will be added to groups of 6 or more.

WARNING: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. food may contain the following allergens: gluten, soy. milk. eggs, peanuts. tree nuts. shellfish. seafood. sulfites. please ask & inform your server of any dietary restrictions.



