





BRUNCH MENU

SOUP AND SALAD

TOMATO BISQUE	16
grilled ciabatta . chives . parmesan	
MOSAIC SEAFOOD CHOWDER 	18
bc fish . clams . mussels . fennel . croutons . chive oil	
COBB SALAD 	25
smoked bacon . egg . avocado . baby blue cheese . tomatoes . green goddess dressing	
ADD CHICKEN BREAST	5
ADD BC SALMON 	7
ADD TEMPEH	4
ASIAN CHICKEN SALAD 	24
carrot . cabbage . chopped romaine . spiced peanuts . wonton crisps . sesame soy dressing	

ENTREE

FRIED CHICKEN & WAFFLE	31
buttermilk waffle . crispy fried chicken . chimichurri butter . pea greens . maple syrup	
CLT & EGG	21
chorizo sausage . lettuce . tomato . over easy egg . grainy dijon aioli . ciabatta bread	
TRIPLE CREAM BRIE GRILLED CHEESE	23
three cheese . crusted country sourdough . fries or house salad	
MOSAIC BURGER 	29
SERVED WITH YOUR CHOICE OF FRENCH FRIES OR HOUSE SALAD	
kobe beef . lettuce . tomatoes . onion . cheddar cheese . power sauce . brioche bun	

Marc-Andre Poirier, Chef de Cuisine

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS"

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES

 GLUTEN FREE  DAIRY FREE  OCEAN WISE  SIGNATURE MOSAIC DISHES