

One98Eight

Global Cuisine - Made from Scratch

Brunch Menu 10 am – 2 pm

Classics

The 98 Breakfast [P]	20
2 eggs cooked your way, duck fat hash, choice of bacon or chicken & apple sausage, choice of toast	
Canadian Benny [P]	25
2 eggs poached, back bacon, maple mustard, english muffin, duck fat hash, hollandaise	
Steak & Eggs	32
8oz rib eye, duck fat hash, 2 sunny side eggs, chimichurri	
Smoked Salmon Benny [S]	28
English muffin, lemon caper cream cheese, smoked salmon, 2 poached eggs, dill, fried capers, hollandaise, duck fat hash	
Avocado Toast [V/VGO/SE]	19
Sourdough toast, whole avocado, everything bagel seasoning, confit tomato, arugula, pickled red onion, goat cheese, balsamic glaze	
Add 1 egg +1.50	
Add Smoked Salmon +5.00	

Sweet cravings

Dutch Baby [N]	17
Thin pancake, vanilla ice cream, whipped cream, strawberries, candied pistachios	
French Toast	17
2 Brioche bread, cream cheese, whipped cream, macerated strawberries, egg, milk	
Honey Toast [N]	17
Brioche bread, maple ricotta ice cream, whipped cream, berries, candied pistachios	

Signature Dishes

Beet Salad [GF/V/N]	16
Roasted beets, pickled beets, sweet yogurt, lemon juice, olive oil, candied pistachios	
One98eight Salad [MCN/GA/V/VGO]	16
Arugula, honey passionfruit dressing, confit tomato, goat cheese, roasted beets, pickled fennel	
Breakfast Bibimbap [DF/GF/SE/SO]	24
Duck fat hash, gochujang tahini sauce, confit tomato, pickled red onion, avocado, beet, edamame, arugula, 1 poached egg	
Burrito [P]	24
3 eggs scrambled, bacon, sausage, chorizo, potatoes, mozzarella, tortilla wrap, duck fat hash	
Lamb Shank [GF]	34
Braised lamb shank, jus, duck fat hash, 2 eggs poached, hollandaise	
Duck Confit [GF]	29
Confit duck leg, duck fat hash, 2 eggs poached, hollandaise, balsamic glaze	
Chicken Club [P] 	25
One98eight spiced chicken thigh, sourdough, one98eight aioli, bacon, arugula, tomato, pickled red onion, side duck fat hash	
Chicken & Waffle [GF] 	25
One98eight spiced chicken thigh, pakora waffle, cilantro chutney, tamarind chutney, vindaloo sauce, sweet yogurt, sev, pomegranate seeds	
Make it vegetarian : Sub Schezwan Paneer 	
Pork & waffle Benny [GF/P]  	24
Pakora waffle, vindaloo pork, cilantro chutney, tamarind chutney, 2 eggs poached, hollandaise	

Kindly inform your server of any allergies. 20% gratuity added for groups of 6+

Dietary Codes:

D: Dairy | G: Gluten | DF: Dairy free | GF: Gluten-Free | V: Vegetarian | VG: Vegan | S: Seafood | N: Nuts | NF : Nut Free | GA: Garlic | P: Pork | SE: Sesame | SO: Soy | MCN: May contain nuts | VGO: Vegan option available