

## SIGNATURE BREAKFASTS

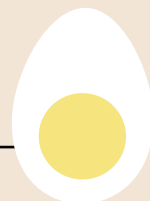
**Sweet and Savoury** 19.5  
Two Perfectly Poached or Softly Scrambled eggs, fresh cut fruit, choice of one protein, choice of ½ signature waffle or two signature pancakes or one signature crispy french toast

**I Want It All** 24.5  
Three Perfectly Poached or Softly Scrambled eggs, two slices of smokehouse bacon, one English banger, fresh cut fruit, choice of one side, choice of ½ signature waffle or two signature pancakes or one signature crispy french toast and a choice of toast

**The Basic B** 15.5  
Two Perfectly Poached or Softly Scrambled eggs, choice of a ½ order of protein. Choice of one side and a slice of toast of your choice

**Smashy Smashy Brunch Burger** 23.5  
We've smashed a bunch of brunchy favourites together. A smash burger, american cheese, a hashbrown patty, smokehouse bacon, pickled onions and a perfectly poached egg topped with real hollandaise on a buttery brioche bun. With a choice of one side

**Chicken and Waffles** 25  
An original from the first food truck! Buttermilk fried chicken, scratch made Belgium waffle, two Perfectly Poached eggs, chicken gravy, pickled jalapeños and pure Canadian maple syrup



### MAKE IT YOUR OWN!

Create your perfect breakfast by selecting one item from each column.  
Served with fresh-cut fruit, and a choice of one side.

18.5

#### EGGS

Two softly scrambled eggs, butter, and chives  
Two Perfectly Poached eggs  
Organic tofu scramble with chives

*We serve one piece of toast. If you'd like another just ask*

#### PROTEINS

Double-smoked bacon  
English bangers with Yolks dijon  
Chicken apple sausage  
Portobello mushrooms with aioli  
Fresh avocado with lemon & sea salt  
Maple-smoked ham with Yolks dijon

#### TOAST

Artisan sourdough  
Artisan multigrain  
Double toasted English muffin  
Texas toast  
Gluten-free toast +2  
Gluten-free muffin +2

## PERFECTLY POACHED BENNIES

Bennies is where it all started! Two Perfectly Poached Eggs on a double-toasted English muffin topped with Real Hollandaise, fresh cut seasonal fruit and a choice of one side



**Maple-Smoked Ham** 20  
Shaved Quebec Smokehouse ham, Yolks-made dijon, and fresh spinach  
*double your ham +5 or add 1/2 an avocado with lemon and sea salt +4*

**Smokehouse Bacon** 22  
Twice smoked bacon, aged white cheddar, and braised spinach  
*double your bacon +5 or add 1/2 an avocado with lemon and sea salt +4*

**Crispy Avocado Verde** 21  
Panko-crusted avocado, roasted tomatillo salsa verde, and fresh spinach  
*add double-smoked bacon +5 or Okanagan goat cheese +3*

**Ancho Pork Belly** 22  
Confit'd then seared crispy with ancho glaze, pickled onions, wilted greens, and avocado mayo  
*add Okanagan goat cheese +3 or add 1/2 an avocado with lemon and sea salt +4*

**Buttermilk Fried Chicken & Waffles** 24  
½ Scratch made Belgian waffle with buttermilk fried chicken and pickled jalapeños  
*add double-smoked bacon +5 or Okanagan goat cheese +3*

**Portobello Mushroom** 20.5  
Mushroom duxelles, aioli, and fresh spinach  
*add Okanagan goat cheese +3 or double-smoked bacon +5*

**Wild Salmon & Avocado** 24  
Line caught and citrus-cured salmon, fresh arugula and dill creme fraiche  
*add Okanagan goat cheese +3 or double-smoked bacon +5*

### Make your Benny into a Bowl

Drop your muffin and fruit, and have it on a mix of our truffle-lemon potatoes, Yolks tots and dressed greens

## PERFECTLY POACHED EGG SANDWICHES



A Perfectly Poached or Softly Scrambled egg, a crispy hashbrown patty, Real Hollandaise and your choice below served on a buttery brioche bun. Served with fresh cut fruit and a choice of one side

18.5

**Crispy Avocado**  
Panko crusted & crispy fried fresh avocado with oven roasted tomatillo salsa verde, pickled Spanish onions, and fresh baby spinach

**Portobello Mushroom**  
A mountain of grilled BC portobello mushrooms with confit garlic aioli, pickled Spanish onions, and fresh arugula

**Hand Carved Maple-Smoked Ham**  
Grilled Quebec smokehouse maple ham with Yolks-made Dijon, pickled Spanish onions, and fresh spinach

**Double-Smoked Bacon**  
Sharp white cheddar, pickled Spanish onions, and lemon dressed arugula

add a second side or an extra for +5

*Double your meat for +5  
Add a second perfectly poached egg for +3*

## SIDES

Yolks Tots  
Truffle-lemon Potatoes +1  
50/50 mix truffle-lemon potatoes and Yolks tots +2  
Yolks Salad w/ red wine vinaigrette or Yolks ranch  
Tomato soup w/creme fraiche  
Fresh cut fruit +2

## EXTRAS

Truffle-lemon potatoes 8  
Yolks tots 7  
Maple-smoked ham with Yolks-dijon 5  
Double-smoked bacon 6  
Chicken sausage (halal) 6  
Turkey bacon (halal) 6  
English bangers with Yolks-dijon 6  
Half avocado with lemon and sea salt 5

## SIGNATURE SWEETS

**Double Blueberry Pancakes** 20  
Scratch-made pancakes with baked in blueberries, blueberry compote, and real vanilla whipped cream

**Cinnamon Roll Pancakes** 23  
A big stack of cinnamon swirl pancakes with caramel pecans and Philly cream cheese icing

**Chocolate-Strawberry Pancakes** 20  
Strawberry compote, fresh strawberries, chocolate sauce, and chocolate whipped cream on a stack of chocolate chip pancakes

**Banana-Walnut Crispy French Toast** 21  
Maple-caramel, fresh bananas, and candied walnuts on our Crispy French Toast

**Lemon-berry Crispy French Toast** 22  
Our famous panko crusted French Toast with lemon curd, fresh berries, macerated strawberries, and real vanilla whipped cream

**Naked Waffle** 15

**Naked Pancakes** 15

**Naked Crispy French Toast** 17

**Nutella Cheesecake Waffle** 21  
Our scratch made Belgian waffle with Nutella cheesecake mousse, dark chocolate sauce, and chocolate whipped cream

**She/He's My Cherry Pie Waffle** 21  
Topped with house made cherry sauce, pie crumble, and vanilla ice cream

add a side or an extra for +5



## AVO TOAST



Avocado toast is served on toasted artisan sourdough or multigrain and our avocado is lightly dressed with fresh lemon juice, extra virgin olive oil and sea salt

**Avo Toast and Eggs** 16  
Fresh avocado with radishes, pickled spanish onions, greens, sprouts, and two Perfectly Poached eggs

**Wild Salmon Avo toast** 19.5  
Line caught and citrus cured in house salmon, fresh avo, citrus aioli, radishes, greens, and sprouts

**Simple x2** 16  
Two pieces of our artisan toast with fresh smashed avocado, cherry tomatoes, and chives

add a side or an extra for +5

*Add goat cheese or a side of Real Hollandaise for +3*

## BOWLS



Served with two Perfectly Poached Eggs & Real Hollandaise atop a mix of our truffle-lemon potatoes, Yolks tots and dressed greens

**Sorta Poutine** 21  
Maple smoked ham, smokehouse bacon with Quebec cheese curd, and house made chicken gravy

**Turf and Surf** 23  
Confit pork belly with seared bay scallops, pickled spanish onion, and lemon-pepper aioli

**Garden Stroll** 20.5  
Fresh avocado with lemon and sea salt, cherry tomatoes, garlic confit, pickled onions, roasted red peppers, sprouts, radishes, and local goat cheese

## FRIT-TOT-A

It's a frittata with Yolks Tots, braised spinach with three scrambled eggs and Real Hollandaise. Served with fresh cut fruit and your choice of toast.

**The Western Ender** 20.5  
It's a "Western" first served in our VancouverWest End Yolks. Loaded with maple-smoked ham, caramelized onion and roasted red peppers

**BEC (Bacon Egg & Cheese)** 20.5  
A classic but with crispy smokehouse bacon, and aged white cheddar

**Funghi, Greens and Goats** 20.5  
Roasted portobello mushrooms, and local goat cheese

**MY-TOT-A** 18  
Start with a Frit-Tot-A  
*Add: Aged white cheddar / goat cheese quebec cheese curds / portobellos / bacon ham / avocado / tomatoes / carmelized onions roasted red peppers for 3 each item*



## SMOOTHIE BOWLS



Made from scratch with real fruit, greek yogurt and Yolks Loaded Granola with rolled oats, almonds, pecans, hazelnuts, cranberries, flax seeds, cinnamon and ginger.

**Berry Good** 16  
Blended blackberries, blueberries and raspberries with oat milk, yogurt & banana. Topped with fresh bananas, pineapple, blueberries, raspberries, and Yolks Loaded Granola

**Nutty Green Machine** 16  
Blended pears, grapes, kale, spinach, banana, almond milk & almond butter. Topped with fresh bananas, pineapple, blueberries, and raspberries with Yolks Loaded Granola

**Granola Parfait** 13  
Not really a smoothie bowl but delicious all the same. Yolks Loaded Granola layered with yogurt, blueberry-lemon compote, and fresh bananas

## PERFECT FOR SHARING!

**BEIGNETS** 1, 3 or 6 pieces  
**Our crispy, fluffy French style "donuts"** with a choice of dip!  
DIPS: 2.50 / 7 / 13  
Nutella cheesecake mousse with real chocolate whip  
Strawberry-lime with real vanilla whip  
Blueberry-lemon with real vanilla whip  
Maple-caramel cream  
Lemon curd



### WE ARE ALL ABOUT THE EGGS!

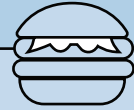
At Yolks, quality starts with the eggs. That's why we source our eggs from Gray Ridge Farms in Strathroy, where select hens are fed a nutrient-rich diet enriched with marigold extract, producing eggs with their signature golden yolks. We believe in better eggs for better brunch.

### THE REALST HOLLANDAISE

Yolks famous hollandaise is made from cage-free organic egg yolks, unsalted butter, fresh squeezed lemon juice, Himalayan pink salt, and a pinch of cayenne.



## ALL DAY LUNCH



Our chicken and beef are halal. Burgers are smashed, fresh 70/30 chuck.  
Our chicken is marinated in buttermilk and herbs.  
Served with a tiny salad and a choice of one side

### YOLK'S SMASH BURGERS

<b>Yolks Smash Burger</b>	<b>19.5</b>
Two smashed chuck patties, special sauce, butter lettuce, american cheese, pickled onions, and house pickles on a toasted brioche bun	
<b>Bacon Double Smash Burger</b>	<b>22.5</b>
Two smashed chuck patties, special sauce, butter lettuce, american cheese, pickled onions, house pickles, tomatoes, and smokehouse bacon on a toasty bun	
<b>Portobello Mushroom Smash Burger</b>	<b>22</b>
Two smashed chuck patties, arugula, aged white cheddar, caramelized onions, grilled portobello mushrooms, and mushroom duxelle-garlic aioli	

### LUNCH IT UP

<b>Monster Muenster Grilled Cheese</b>	<b>20</b>
Artisan sourdough griddled with tarragon butter, caramelized onions, Muenster, and aged white cheddar <i>*suggested side: Tomato soup w/creme fraiche</i>	
<b>The Best Cobb Salad I've Ever Made</b>	<b>21</b>
Yolks-blend salad greens, red wine vinaigrette, cherry tomatoes, 7-minute egg, double-smoked bacon, avocado, chives, blue cheese (or goat cheese), and buttermilk fried chicken	

### FRIED CHICKEN SANDWICHES

<b>Steve's Fried Chicken Sandwich</b>	<b>21</b>
Yolks-made bread and butter pickles, pickled red onions, butter lettuce, and our ranch on a toasted bun.	
<b>Steve's Hot Chicken Sandwich</b>	<b>22</b>
A spicy, buttery variation of the Buffalo hot chicken with Yolks-made pickles, pickled red onions, butter lettuce, and our ranch on a toasty bun	
<b>Lemon-Pepper Fried Chicken Sandwich</b>	<b>23</b>
Steve's original buttermilk fried chicken with lemon-pepper seasoning, sweet and sour lemon sauce, peppered goat cheese, sour pickles, and butter lettuce on a toasted bun	
<b>It's Always Sunny Fried Chicken Sando</b>	<b>22</b>
Steve's buttermilk fried chicken with fresh avocado, house jalapenos, salsa verde, butter lettuce and avocado mayo on a toasty bun	

### SIDES

Yolks Tots
Truffle-lemon Potatoes +1
50/50 mix truffle-lemon potatoes and Yolks tots +2
Yolks Salad w/ red wine vinaigrette or Yolks ranch
Tomato soup w/creme fraiche
Fresh cut fruit +2



## SCRATCH KITCHEN

# BREAKFAST LUNCH BRUNCH



## How did we start?

Executive Chef and Founder Steven Ewing trained in classical French cuisine and built his career in fine dining and Michelin-star restaurants before the food truck craze reached Vancouver. Inspired while travelling abroad, he launched a food truck rooted in classical technique and an entirely scratch kitchen—an idea that grew into the first Yolks restaurant in 2013.

## What is a scratch kitchen?

At Yolks, our pancake and waffle batters are made every two hours with flour, real vanilla, Gray Ridge Farms eggs, butter and milk. We make our beignets, buttermilk marinade and bread our halal chicken to order, confit our pork belly, cure our salmon, make our own lettuce blend, squeeze our orange juice—and everything else that we can. Our sauces, compotes and dressings are all made in-house. We never use pre-made syrups or sauces, something surprisingly rare today.

At Yolks, we don't cook eggs every way—we just cook them perfectly. Since 2012, we've specialized in mastering a few signature styles, like our Perfectly Poached, Softly Scrambled, and the new Fri-Tot-A, to bring you Breakfast, But Better.



[www.yolks.ca](http://www.yolks.ca)

