SIGNATURE BREAKFASTS

Sweet and Savoury 21
Two Perfectly Poached or Softly Scrambled eggs, fresh cut fruit, choice of one protein, choice of ½ order of one of our signature sweets

I Want It All 25
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 order of one of our signature sweets

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

Yolks BREAKFAST

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 sausage
Portobello mushrooms with aioli
Fresh avocado with lemon & sea salt
Maple-smoked ham with Yolks Dijon
Turkey bacon

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 ½ an avocado with lemon and sea salt +4

Ancho Pork Belly 22
Confit'd then seared crispy with ancho glaze, pickled onions, wilted greens, and avocado mayo
add goat cheese +3
or add ½ an avocado with lemon and sea salt +4

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

Smokehouse Bacon 22
Twice smoked bacon, aged white cheddar, and braised spinach
double your bacon +5
or add ½ 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 goat cheese +3

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

Portobello Mushroom 20.5
Mushroom duxelles, aioli, and fresh spinach
add 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

We started in a food truck in 2012 with only the Perfectly Poached egg sandwich, truffle-lemon potatoes, great coffee and fresh squeezed OJ

www.yolks.ca

SIDES

Yolks Tots
Yolks Wedges
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/crème fraîche
Fresh cut fruit +2

EXTRAS

Truffle-lemon potatoes	8
Yolks Wedges	7
Yolks Tots	7
Maple-smoked ham with Yolks-Dijon	5
Double-smoked bacon	6
Chicken sausage	6
Turkey bacon	6
English bangers with Yolks-Dijon	6
½ avocado with lemon and sea salt	5
Fruit cup	8
Tomato soup w/crème fraîche	6
Real Hollandaise	3
Real Maple Syrup	3
Garlic Aioli	2

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

add a side or an extra for +5

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

Naked Waffle 15
Naked Pancakes 15
Naked Crispy French Toast 17
With pure Canadian maple syrup

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, pickled Spanish onions, 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 22
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 21
Fresh avocado with lemon and sea salt, cherry tomatoes, garlic confit, pickled onions, roasted red peppers, sprouts, radishes, and local goat cheese

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, strawberries, raspberries, blueberries, 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

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 Vancouver West 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 / caramelized onions
roasted red peppers for 3 each item

PERFECT FOR SHARING!

BEIGNETS
Our crispy, fluffy French style "donuts"
1, 3 or 6 pieces with a choice of dip!
2.50 / 7 / 13

DIPS:
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 REALEST 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 halal chicken is marinated in buttermilk and fresh herbs, coated in our seasoned flour blend then dusted in our fifteen herbs and spices. Our beef is fresh 70/30 chuck smashed to order. Sandwiches are served with a tiny salad and a choice of one side.

YOLK'S SMASH BURGERS

Yolks Smash Burger 19.5
Two smashed chuck patties, special sauce, butter lettuce, american cheese, pickled onions, and house pickles on a toasted brioche bun

Bacon Double Smash Burger 22.5
Two smashed chuck patties, special sauce, butter lettuce, american cheese, pickled onions, house pickles, tomatoes, and smokehouse bacon on a toasty bun

Portobello Mushroom Smash Burger 22
Two smashed chuck patties, arugula, aged white cheddar, caramelized onions, grilled portobello mushrooms, and mushroom duxelle-garlic aioli

LUNCH IT UP

Monster Muenster Grilled Cheese 20
Artisan sourdough griddled with tarragon butter, caramelized onions, Muenster, and aged white cheddar

**suggested side: Tomato soup w/crème fraîche*

The Best Cobb Salad I've Ever Made 21
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

Steve's Fried Chicken Sandwich 21
Yolks-made bread and butter pickles, pickled red onions, butter lettuce, and our ranch on a toasted bun.

Steve's Hot Chicken Sandwich 22
A spicy, buttery version of the classic Buffalo hot chicken with Yolks-made pickles, pickled red onions, butter lettuce and our ranch on a toasty bun

Lemon-Pepper Fried Chicken Sandwich 23
Steve's original buttermilk fried chicken with lemon-pepper seasoning, sweet and sour lemon sauce, peppered goat cheese, pickles, and butter lettuce on a toasted bun

It's Always Sunny Fried Chicken Sando 22
Steve's buttermilk fried chicken with fresh avocado, house jalapeños, salsa verde, butter lettuce and avocado mayo on a toasty bun

SIDES

Yolks Tots
Yolks Wedges
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/crème fraîche
Fresh cut fruit +2

18% gratuity to be added on parties of 6 or more

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 Frit-Tot-A, to bring you Breakfast, but Better.

www.yolks.ca

Yolks

SCRATCH KITCHEN

BREAKFAST
LUNCH
BRUNCH