One98Eight

Global Cuisine - Made from Scratch

Breakfast Menu 8 am – 10 am

Classics Signature Dishes The 98 Breakfast [P] 20 **Burrito** [P] 24 2 eggs cooked your way, duck fat hash, choice of bacon or 3 eggs scrambled, bacon, sausage, chorizo, potatoes, chicken & apple sausage, choice of toast mozzarella, tortilla wrap, duck fat hash Canadian Benny [P] 25 Lamb Shank [GF/NF] 34 2 eggs poached, back bacon, maple mustard, Braised lamb shank, jus, duck fat hash, hollandaise, english muffin, duck fat hash, hollandaise 2 poached eggs Steak & Eggs **32** 29 **Duck Confit** [GF] 8oz rib eye, duck fat hash, 2 sunny side eggs, chimichurri Confit duck leg, duck fat hash, 2 eggs poached, Smoked Salmon Benny [S] 28 hollandaise, balsamic glaze English muffin, lemon caper cream cheese, smoked salmon, Pakora Waffle [GF/V/VGO] // **18** 2 poached eggs, dill, fried capers, hollandaise, duck fat hash Chickpea flour, green peas, carrots, riced **Avocado Toast** [V/SE] cauliflower, yogurt, cilantro chutney, tamarind Sourdough toast, whole avocado, everything bagel seasoning, chutney, vindaloo sauce, pomegranate seeds, sev confit tomato, arugula, pickled red onion, goat cheese, Pork & waffle Benny[GF/P] balsamic glaze Pakora waffle, vindaloo pork, cilantro chutney, Add 1 egg +1.00 tamarind chutney, 2 eggs poached, hollandaise Add Smoked Salmon +5.00

Sides

2 eggs	6
3 strips of bacon	5
3 sausages	6
Duck fat hash	8
Full avocado	6
Side fruit	7
Hollandaise	5
Toast	4
1 Canadian Benny	9
1 Salmon Benny	11
1 Vindaloo pork Benny 🧷	9

Sweet cravings

Honey Toast [N] Brioche bread, maple ricotta ice cream, whipped cream, compote, candied pistachios	18
Dutch Baby [N] Thin pancake, vanilla ice cream, whipped cream, berry compote, candied pisatchios	17
French Toast Brioche bread, cream cheese, whipped cream, macerated strawberries , egg, milk	17

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 | GA: Garlic | P: Pork | SE: Sesame | SO: Soy | MCN: May contain nuts | VGO: Vegan option available

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Brunch Menu 10 am – 2 pm

Classics	<u>Signature Dishes</u>
The 98 Breakfast [P] 20 2 eggs cooked your way, duck fat hash, choice of bacon or chicken & apple sausage, choice of toast	Beet Salad [GF/V/N] 16 Roasted beets, pickled beets, sweet yogurt, lemon juice, olive oil, candied pistachios
Canadian Benny [P] 25 2 eggs poached, back bacon, maple mustard, english muffin, duck fat hash, hollandaise	Breakfast Bibimbap [DF/GF/SE/SO] Duck fat hash, gochujang tahini sauce, confit tomato, pickled red onion, avocado, beet, edamame, arugula, 1 poached egg
Steak & Eggs 8oz rib eye, duck fat hash, 2 sunny side eggs, chimichurri	Burrito [P] 24 3 eggs scrambled, bacon, sausage, chorizo, potatoes, mozzarella, tortilla wrap, duck fat hash
Smoked Salmon Benny [S] 28 English muffin, lemon caper cream cheese, smoked salmon, 2 poached eggs, dill, fried capers, hollandaise, duck fat hash	Lamb Shank [GF/NF] 34 Braised lamb shank, jus, duck fat hash, 2 eggs poached, hollandaise
One98eight Caesar [P/MCN] Mixed green, house caesar dressing, lardons, croutons, parmesan, pickled fennel	Duck Confit [GF] 29 Confit duck leg, duck fat hash, 2 eggs poached, hollandaise,
Croque Monsieur [P] 24 Sourdough, ham, gruyere, mustard, parmesan, béchamel, side salad Add sunny side egg +1.50	balsamic glaze Chicken Club [P]
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	Chicken & Waffle [GF] One98eight spiced chicken thigh, pakora waffle, cilantro chutney, tamarind chutney, vindaloo sauce, sweet yogurt, sev, pomegranate seeds Make it vegetarian: Sub Schezwan Paneer
Sweet cravings	Steak Sandwich 8oz rib eye, brioche bread, monterey jack cheese, chimichurri, confit tomato, side duck fat hash
Honey Toast [N] Brioche bread, maple ricotta ice cream, whipped cream, berry compote, candied pistachios	Edamame [V/VGO/SE] 22 Edamame hummus, arugula, sourdough, pickled red onions, tomato, everything bagel seasoning, roasted beets,
Dutch Baby [N] Thin pancake, vanilla ice cream, whipped cream, berry compote, candied pistachios	goat cheese, avocado, side salad Pork & waffle Benny[GF/P] Pakora waffle, vindaloo pork, cilantro chutney, tamarind
French Toast Brioche bread, cream cheese, macerated strawberries, whipped cream, egg, milk	chutney, 2 eggs poached, hollandaise

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Dietary Codes:

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Dinner Menu 3pm – 8pm

APPETIZERS

BRUSCHETTA [MCN/V] Cherry tomato, garlic, brioche bread, red onion, bas olive oil, balsamic glaze	18 il,	TANDOORI CARROTS [VGO/GF/N/V] Yogurt, carrots, one98eight spice blend, pomegranate see roasted cashews	16 eds,
BEET SALAD [GF/N/V] Roasted and pickled beets, sweet yogurt, candied pistachios, lemon dressing	17	TUNA CRUDO [S/SE/SO] 6oz yellowfin tuna, one98eight gochujang tahini dressing, crostini, fried capers, pickled fennel	21
MUSSELS [S] 1 lb mussels, one98eight curry broth, garlic brioche bread	22	ONE98EIGHT CAESAR [P/MCN] Mixed green, house caesar dressing, lardons, croutons, parmesan, pickled fennel	18
	MA	IN'S	
BUTTER CHICKEN [N] One98eight makhani sauce, chicken thighs, jeera rice, mini naan	28	MIX VEG CURRY [N/] Stir fry veg, one98eight makhani sauce, jeera rice, mini naan	24
GNOCCHI [V] Mushroom blend, cream, arugula, one98eight ricotta gnocchi, truffle oil, parmesan	26	LAMB SHANK [GF/GA/NF] Saffron risotto, broccolini, braised lamb shank, jus	38
DUCK CONFIT [DF/GF] Confit duck, roasted potatoes, seasonal veg,	30	CHICKEN ARRABIATA Pasta of the day, arrabiata sauce, chicken thighs, parmesan, garlic bread	25
balsamic glaze SALMON [S/GF] 6oz salmon, curry cream sauce, roasted potatoes	32	VEG LASAGNA [V/MCN] Tomato sauce, mozzarella, mushroom duxelle, spinaci ricotta, side salad	26 h,
CANNELLONI [V] 3 cannelloni, spinach, ricotta, mushroom, garlic, parmesan, tomato sauce, mozzarella, olive oil	24	RIBEYE [GF/MCN] 8oz rib eye steak, roasted potatoes, seasonal veg, jus	35
	DES	<u>SERT</u>	
PANNA COTTA ask your server for today flavor	8	TRES LECHES [D/G] ask your server for todays flavor	10

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ICE CREAM / SORBET

made in house in small batches. ask your server for todays flavor

7

Dietary Codes: