

YOLKS BREAKFAST

MAKE IT YOUR OWN 18.5

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

EGGS

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

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

We serve one piece of toast
if you'd like another just ask

SIDES

Yolks Tots

Truffle-Lemon
Potatoes +1

Fresh Fruit +2

Yolks Salad

PERFECTLY POACHED BENNIES

All of our Bennies are served with two Perfectly Poached eggs on a double-toasted English muffin topped with real hollandaise, a herb roasted tomato, fresh sliced 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

Crispy Avocado Verde

20.5

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

House-Cured Wild BC

23

Salmon & Fresh Avocado
Fresh arugula and dill crème fraîche
add Okanagan goat cheese +3 or double-smoked bacon +5

Make your Benny into a Bowl

Ditch your muffin, fruit, and tomato to double your tots!
Or mix them 50/50 with fresh greens
Trade your tots for truffle-lemon potatoes for +2

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

Portobello Mushroom

20

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

SIDES

Yolks Tots

Truffle-Lemon
Potatoes +1

Yolks Salad

Fresh Fruit +2

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

It's a "Western" first served in our Vancouver West End Yolks. Loaded with honey-caramelized smoky ham, caramelized onion and roasted red peppers

BEC (Bacon Egg & Cheese)

20

A classic but with crispy Smokehouse bacon, and aged white cheddar

Funghi, Greens and Goats

20

Roasted portobello mushrooms, and local goat cheese

MY-TOT-A

18

Start with a 3-egg and Yolks Tots
Add: White cheddar, goat cheese, portobellos, bacon, or ham for 3.5 ea
or avocado, tomatoes, caramelized onions, or roasted red peppers for 2.5 ea

SWEETEN UP

Double Blueberry Pancakes

Scratch-made pancakes with baked in blueberries, blueberry compote, and real vanilla whipped cream

19 Nutella Cheesecake Waffle

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

21 Chicken and Waffles

An original from the first food truck! Organic buttermilk fried chicken, scratch made Belgium waffle, two perfectly poached eggs, chicken gravy, and pickled jalapenos

Cinnamon Roll Pancakes

A big stack of cinnamon swirl pancakes with caramel pecans and Philly cream cheese icing

22 Lemon-berry Crispy French Toast

Our famous panko crusted French Toast with lemon curd, fresh berries, macerated strawberries, and real vanilla whipped cream

Chocolate-Strawberry Pancakes

Strawberry compote, fresh strawberries, chocolate sauce, and chocolate whipped cream on a stack of chocolate chip pancakes

19 Banana-Walnut Crispy French Toast

Maple-caramel, fresh bananas, and candied walnuts on our Crispy French Toast

Naked Waffle

14

Naked Pancakes

14

Naked Crispy French Toast

16

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:

Blueberry-lemon with real vanilla whip

Strawberry-lime with real vanilla whip

Nutella cheesecake mousse with real chocolate whip

Maple-caramel cream



Yolks little blue trailer opened in Vancouver in 2012. Chef Steve brought Perfectly Poached egg sandwiches, truffle-lemon potato skewers and Spicy Ketchup to the streets!

PERFECTLY POACHED EGG SANDWICHES

A Perfectly Poached or medium scrambled egg on a buttery brioche bun with a hash brown patty, real hollandaise, and your choice below. Served with fresh fruit, a herb roasted tomato, and your choice of one side. **18.50**

Crispy Avocado

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

Double-Smoked Bacon

Sharp white cheddar, pickled Spanish onions, and lemon dressed arugula

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

SIDES

Yolks Tots

Truffle-Lemon Potatoes +1

Yolks Salad

Tomato soup w/ Creme Fraiche

Fresh Fruit +2

Add a second side for +5

Double your meat for +5

Add a second perfectly poached egg for +3

LUNCH IT UP

Sandwich platters served with your choice of side and a tiny salad (choice of red wine vinaigrette or truffle-lemon dressing).

Smashy Smashy Brunch Burger

23.5

We've smashed a bunch of brunchy favourites together. A smash burger, melted american cheese, smashed tots, double smoked bacon, pickled red onions, a Perfectly Poached egg, real hollandaise, and a bit of spinach and arugula on a buttery brioche bun

Yolks Smash Burger

19.5

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

The Big Blueberry Muenster Burger

23.5

Two smashed organic chuck patties, grilled smoky ham, melted Muenster cheese, blueberry-lemon compote, and pickled onions on a toasted brioche bun

Monster Muenster Grilled Cheese

20

Artisan sourdough griddled with tarragon butter, caramelized onions, Muenster, and aged white cheddar

*suggested side: Tomato soup w/creme fraiche

Steve's Hot Chicken Sandwich

21

A spicy, buttery variation of the famous Nashville hot chicken. With Yolks-made bread and butter pickles, pickled red onions, butter lettuce, and our ranch on a toasted bun

Steve's Fried Chicken Sandwich

21

Yolks-made bread and butter pickles, pickled red onions, butter lettuce, and our ranch on a toasted 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, sour pickles, and butter lettuce on a toasted bun

LIGHTEN UP

Add a side to any lighten up dish for +5

Avo Toast and Eggs

16

Avocado with fresh lemon, radishes, pickled onions, greens, sprouts, and two Perfectly Poached eggs on sourdough or multigrain

Add Okanagan goat cheese +3

BC Salmon Avo toast

19

Citrus cured wild line caught salmon, fresh avocado with citrus aioli, radishes, greens, and sprouts

Granola Parfait

13

Yolks-made granola with rolled oats, almonds, pecans, hazelnuts, Craisins, flax seeds, cinnamon, and ginger, layered with yogurt and blueberry compote

The Best Cobb Salad I've Ever Made

22

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

SIDES

Yolks Tots

Truffle-Lemon Potatoes +1

Yolks Salad

Tomato soup with Creme Fraiche

Fresh Fruit +2

EXTRAS

Truffle-lemon potatoes

8

Yolks tots

7

Maple-smoked ham with Yolks-dijon

5

Double-smoked bacon

6

Chicken apple sausage

6

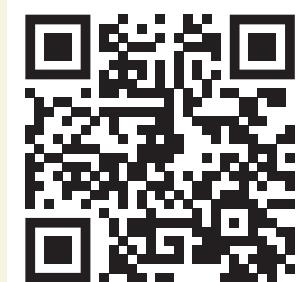
English bangers with Yolks-dijon

6

Half avocado with lemon and sea salt

5

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WE ARE ALL ABOUT THE EGGS!

Our eggs are from Coligny Creek Eggs in Abbotsford where 'Free Range' is all about access to outdoor space. They keep their hens happy by allowing them to roam freely outside on pasture during daylight hours, and give them a premium, all-vegetarian feed

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.

