



## EGGS

**CANADIAN BENEDICT** \$ 24.00  
maple bacon & peameal bacon  
traditional hollandaise  
butter croissant  
*choice of: poached soft or hard*

**MUSHROOM BENEDICT** \$ 24.00  
oyster & cremini mushrooms  
truffled hollandaise  
butter croissant  
*choice of: poached soft or hard*

**FRITTATA** \$ 23.00  
asparagus, caramelized onions  
goats cheese, cherry tomatoes  
fresh fruit

**COUNTRY BREAKFAST** \$ 23.00  
two organic eggs  
maple-glazed bacon, artisanal sausage  
baked beans, gratin tomato  
*choice of: sourdough-rye or challah*  
*choice of: sunny side, over-hard or scrambled*

**VEGETARIAN COUNTRY BREAKFAST** \$ 23.00  
two organic eggs  
mushrooms, baked beans, gratin tomato  
*choice of: sourdough-rye or challah*  
*choice of: sunny side, over-hard or scrambled*

**TOFU SCRAMBLE** \$ 22.00  
asparagus, mushrooms, fresh fruit  
baby kale, beets, cherry tomatoes  
pumpkin seeds

**EGG WHITE SCRAMBLE** \$ 22.00  
asparagus, mushrooms, fresh fruit  
baby kale, beets, cherry tomatoes  
pumpkin seeds

*due to the nature of our menu - we do not offer any  
changes, modifications or omissions to our dishes  
\*please advise your server of any severe allergies*

## OYSTERS

**HALF OR FULL DOZEN** mp  
house mignonette  
horseradish & lemon

## CLASSICS

**HOT TURKEY** \$ 29.00  
organic turkey breast, challah  
bourbon gravy, shaved black truffles

**STEAK & EGGS** \$ 41.00  
8 oz. aaa dry-aged ribeye  
two sunny-side organic eggs  
miso brandy cream

**STEAMED MUSSELS** \$ 23.00  
1 lb.  
white wine, cherry tomatoes, shallots

**BANQUET BURGER** \$ 26.00  
6 oz. aaa dry-aged chuck & ribeye  
bacon & smoked cheddar  
crinkle cut potatoes, milk bun

## SAVOURY

**SEAFOOD BISQUE** \$ 33.00  
saffron, scallops, tiger shrimp, mussels

**MAPLE BACON** \$ 25.00  
**FRENCH TOAST**  
sunny side egg, apple compote  
sharp cheddar, chive crème fraîche  
maple bacon & syrup, challah

**SMOKED SALMON** \$ 24.00  
**& DEVILLED EGGS**  
house smoked salmon rillettes  
greens, butter croissant, fresh fruit

**LOBSTER CROQUE** \$ 35.00  
half lobster tail  
country ham, gruyere & bechamel  
sunny side egg, black truffles, challah

**DONAIR FRENCH TOAST** \$ 27.00  
sunny side egg, aaa beef meatloaf  
sweet garlic sauce, challah

## SIDES

**HOME FRIES** \$ 8.00

**MAPLE BACON** \$ 8.00

**SAUSAGE** \$ 9.00

**FRUIT BOWL** \$ 7.00



## SMALL PLATES

**DEVILLED EGGS** \$ 14.00  
tarragon, trout roe, truffle

**GRILLED CAESAR** \$ 16.00  
double-smoked bacon dressing  
egg, sourdough-rye croutons  
grana padano

**SALMON RILLETTES** \$ 18.00  
hot smoked, taro crisps

**BEET SALAD** \$ 15.00  
baby kale, candy cane beets  
granny smith apple, pumpkin seeds  
mountain oregano vinaigrette

**SALT COD CROQUETTES** \$18.00  
fennel & tapenade

## OYSTERS

**HALF OR FULL DOZEN** mp  
house mignonette  
horseradish & lemon

## TO SHARE

**STEAMED MUSSELS** \$ 23.00  
1 lb.  
white wine, cherry tomatoes, shallots

**CRISPY MUSHROOMS** \$ 17.00  
buttermilk fried, gochujang aioli

**ONTARIO BURRATA** \$ 26.00  
toasted pistachios & honey  
warm port & balsamic sour cherries  
grilled sourdough-rye

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organic turkey breast, challah  
bourbon gravy, shaved black truffles

**STEAK & EGGS** \$ 41.00  
8 oz. aaa dry-aged ribeye  
two sunny-side organic eggs  
miso brandy cream

**ROTISSERIE CORNISH HEN** \$ 24.00  
peruvian potatoes  
spinach & hot sauce butter

**PORK KASSLER** \$ 32.00  
10 oz. bone-in chop  
brined & smoked  
dijon, peaches & sweet corn

## SEAFOOD

**SEAFOOD BISQUE** \$ 33.00  
saffron, scallops, tiger shrimp, mussels

**BLACK COD** \$ 38.00  
tarragon beurre blanc  
pickled chanterelles & trout roe

**TUNA** \$ 31.00  
romesco, broccolini, toasted almonds

## PASTA

**MUSHROOM** \$ 26.00  
porcini cream & parsley

**LAMB RAGU** \$ 33.00  
sourdough gremolata, fava beans

## BEEF

**TARTARE** \$ 32.00  
xo sauce, egg yolk, crinkle cut potatoes

**STEAK FRITES** \$ 41.00  
8 oz. aaa dry-aged ribeye  
sweet potato frites, malt & garlic aioli  
*add half lobster tail* + \$ 12.00

**BANQUET BURGER** \$ 26.00  
6 oz. aaa dry-aged chuck & ribeye  
bacon & smoked cheddar  
crinkle cut potatoes, milk bun