

# DINNER

## OYSTERS

HALF OR FULL DOZEN mp

house mignonette  
horseradish & lemon

## SMALL PLATES

**GRILLED CAESAR** \$ 13.00

grilled romaine, shaved parmesan  
hard boiled egg

*add bacon* + \$ 1.00

**DEVILLED EGGS** \$10.00

scallion & dill smoked paprika

**WARM CRAB DIP** \$ 19.00

artichoke, spinach  
taro crisps & fresh vegetables

**AUTUMN SALAD** \$12.00

baby kale  
pickled beets, pumpkin seeds  
cherry tomatoes, granny smith apple  
herb vinaigrette

**COCONUT SHRIMP** \$ 19.00

toasted coconut & chili lime sauce

**ONTARIO BURRATA** \$ 23.00

warm cardamom ontario peaches  
basil, grilled sourdough

## CLASSICS

**PORK KASSLER** \$ 30.00

10 oz. bone-in chop  
brined & smoked  
balsamic sour cherries  
sweet potato puree

**HOT TURKEY** \$ 26.00

rotisserie breast in truffled gravy  
served on a challah french toast

**ROTISSERIE** \$ 24.00

**CORNISH HEN**

mashed potatoes, brussels sprouts  
hot sauce butter

**FISH & CHIPS** \$ 24.00

beer-battered fresh atlantic cod  
sweet potato fries  
house lemongrass tartar  
napa cabbage slaw

**CHORIZO BURGER** \$ 20.00

8 oz. chorizo pork patty  
crinkle cut coins, sesame brioche bun  
*add cheddar* + \$ 1.00  
*add egg* + \$ 1.00

## BEEF

**TARTARE** \$ 30.00

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

**STEAK AU POIVRE** \$ 41.00

8 oz. aaa dry-aged ribeye  
asparagus, honey mushrooms  
miso brandy cream

## SEAFOOD

**GRILLED BRANZINO** \$ 35.00

roasted fennel, cherry tomatoes  
sundried & castelvetrano olives  
grilled lemon, basil

**STEAMED MUSSELS** \$ 24.00

1 lb. / white wine, cherry  
tomatoes, shallots

**SHRIMP SCAMPI** \$ 29.00

garlic butter, creamy polenta  
charred broccolini

## PASTA

**SHORTRIB** \$ 28.00

**PAPPARDELLE**

rosemary & garlic crumb  
parmigiano reggiano

**BUCATINI** \$ 24.00

**& MEATBALLS**

chicken meatballs  
basil pesto, tomato sauce  
grana padano

**CANESTRI A LA** \$ 23.00

**VODKA**

burrata, pimento rosé sauce, basil  
*add half lobster tail* + \$ 12.00

**LAMB RAGU** \$ 25.00

**BUCATINI**

sourdough gremolata, peas

**MUSHROOM** \$ 24.00

**PAPPARDELLE**

porcini cream, parsley  
grana padano

# BRUNCH

## EGGS

**CANADIAN BENEDICT** \$ 24.00  
maple bacon & peameal bacon  
traditional hollandaise, on butter croissant  
*poached soft or hard*

**HOT SMOKED SALMON BENEDICT** \$ 26.00  
house cured & smoked  
dill & horseradish hollandaise, on butter croissant  
*poached soft or hard*

**MUSHROOM BENEDICT** \$ 24.00  
oyster & cremini mushrooms  
truffled hollandaise, on butter croissant  
*poached soft or hard*

**FRITTATA** \$ 23.00  
caramelized onions, goats cheese & cherry tomatoes  
house greens & fresh fruit

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

**BASIC BREAKFAST** \$ 24.00  
two organic eggs  
*sunny side, over-hard or scrambled (soft or hard)*  
+ choose 3:  
*maple-glazed bacon, artisanal sausage,*  
*house greens, fresh fruit or toast (sourdough-rye or challah)*

**VEGETARIAN BREAKFAST** \$ 23.00  
two organic eggs, mushrooms, baked beans, gratin tomato  
*sourdough-rye or challah*  
*sunny side, over-hard or scrambled (soft or hard)*

**HEALTHY SCRAMBLE** \$ 22.00  
*tofu or egg whites*  
broccolini, mushrooms, fresh fruit  
baby kale, cherry tomatoes, pumpkin seeds

## OYSTERS

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

## CLASSICS

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

**HOT TURKEY** \$ 26.00  
rotisserie breast in truffled gravy  
served on a challah french toast

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

**CHORIZO BURGER** \$ 20.00  
8 oz. chorizo pork patty  
crinkle cut coins, sesame brioche bun  
*add cheddar* + \$ 1.00  
*add egg* + \$ 1.00

## FRENCH TOAST

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

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

## PANCAKES

**BUTTERMILK**  
half stack \$ 10.00  
full stack \$ 18.00  
*make it deluxe* + \$ 3.00  
*strawberry compote & whipped cream*

**WILD BLUEBERRY PANCAKES** \$ 25.00  
full stack served with  
wild blueberry & ginger compote  
crème fraîche & lemon zest

## EXTRAS

**HOME FRIES** \$ 7.00  
**MAPLE BACON** \$ 8.00  
**PEAMEAL BACON** \$ 8.00  
**SAUSAGE** \$ 8.00  
**TOAST / sourdough-rye or challah** \$ 3.00  
**FRUIT BOWL** \$ 6.00  
**EXTRA EGG** + \$ 2.50  
*only available with purchase of an entrée or for kids*

# LUNCH

## EGGS

**CANADIAN BENEDICT** \$ 24.00  
maple bacon & peameal bacon  
traditional hollandaise, on butter croissant  
*poached soft or hard*

**MUSHROOM BENEDICT** \$ 24.00  
oyster & cremini mushrooms  
truffled hollandaise, on butter croissant  
*poached soft or hard*

**FRITTATA** \$ 23.00  
caramelized onions, goats cheese & cherry tomatoes  
house greens & fresh fruit

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

**BASIC BREAKFAST** \$ 24.00  
two organic eggs  
*sunny side, over-hard or scrambled (soft or hard)*  
+ choose 3:  
*maple-glazed bacon, artisanal sausage,*  
*house greens, fresh fruit or toast (sourdough-rye or challah)*

**VEGETARIAN BREAKFAST** \$ 23.00  
two organic eggs, mushrooms, baked beans, gratin tomato  
*sourdough-rye or challah*  
*sunny side, over-hard or scrambled (soft or hard)*

**HEALTHY SCRAMBLE** \$ 22.00  
*tofu or egg whites*  
broccolini, mushrooms, fresh fruit  
baby kale, cherry tomatoes, pumpkin seeds

## CLASSICS

**HOT TURKEY** \$ 26.00  
roisserie breast in truffled gravy  
served on a challah french toast

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

**STEAK FRITES** \$ 41.00  
8 oz. aaa dry-aged ribeye  
sweet potato frites, malt & garlic aioli

**FISH & CHIPS** \$ 24.00  
beer-battered fresh atlantic cod  
sweet potato frites, house tartar  
napa cabbage slaw

**CHORIZO BURGER** \$ 20.00  
8 oz. chorizo pork patty  
crinkle cut coins, sesame brioche bun  
*add cheddar* + \$ 1.00  
*add egg* + \$ 1.00

## SAVOURY

**EAST COAST OYSTERS** mp  
**HALF OR FULL DOZEN**  
house mignonette, horseradish & lemon

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

**ROTISSERIE CORNISH HEN** \$ 24.00  
hot sauce butter  
choice of:  
*autumn salad or grilled caesar*

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

**STEAMED MUSSELS** \$ 24.00  
1 lb.  
white wine, cherry tomatoes, shallots

## SIDES

\*available with the purchase of an entrée

**HOME FRIES** \$ 7.00  
**MAPLE BACON** \$ 8.00  
**PEAMEAL BACON** \$ 8.00  
**SAUSAGE** \$ 8.00  
**FRUIT BOWL** \$ 6.00