

## EGGS

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

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

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

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

**BASIC BREAKFAST** \$ 22.00  
organic eggs  
maple-glazed bacon, artisanal sausage  
*sourdough-rye or challah*  
*sunny side, over-hard or scrambled*

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

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



*due to the nature of our menu - we do not offer any changes, modifications or omissions to our dishes*

## CLASSICS

**HOT TURKEY** \$ 29.00  
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** \$ 23.00  
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

**CORNISH HEN**  
**COBB SALAD** \$ 22.00  
roisserie hen, hot sauce butter  
little gem lettuce, cherry tomatoes  
heirloom radish, hard boiled egg,  
pumpkin seeds, house ranch

**HOT SMOKED SALMON** \$ 24.00  
**& DEVILLED EGGS**  
house smoked salmon rillettes  
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** \$ 6.00  
**MAPLE BACON** \$ 7.00  
**PEAMEAL BACON** \$ 8.00  
**SAUSAGE** \$ 8.00  
**FRUIT BOWL** \$ 6.00