



brunch time!

NO MODIFICATIONS ALLOWED*

shareables

east coast oysters mp
ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

deviled eggs 10
tarragon, tobiko, truffle

**buttermilk fried
truffled mushrooms** 15
crispy oyster mushrooms
gochujang truffle aioli

sweet potato fries 9
garlic aioli

**tempura battered
onion rings** 9
chipotle aioli

sandwiches

banquet burger 23
1/2 lb aaa ontario beef
smoked cheddar & bacon
crinkle cut coins, coleslaw
sesame seed potato bun
house coleslaw & fresh fruit

maple bacon french toast 21
topped with sunny side egg
apple compote, sharp cheddar
chive crème fraîche
maple bacon & maple syrup
served open-faced
on egg-dipped challah

hot turkey 22
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
served open-faced
on egg-dipped challah

eggs

smoked salmon benny 19
spring peas
traditional hollandaise
horseradish & lemon
butter croissant & fresh fruit
choice of: poached soft or hard only

canadian benny 19
bacon & peameal bacon
traditional hollandaise
butter croissant & fresh fruit
choice of: poached soft or hard only

mushroom benny 19
oyster & cremini mushrooms
truffled hollandaise
butter croissant & fresh fruit
choice of: poached soft or hard only
(vegetarian)

shrimp cake benny 21
avocado smash
traditional hollandaise & fresh fruit
choice of: poached soft or hard only

sweet

**classic
buttermilk pancakes**
served with butter & maple syrup
half stack / three pcs 8
full stack / six pcs 15

make it deluxe! +3
strawberry rhubarb compote
house whipped cream
(vegetarian)

wild blueberry pancakes 18
full stack served with
wild blueberry & ginger compote
crème fraîche & lemon zest
(vegetarian)

matcha french toast 17
condensed milk
peach & cardamom compote
egg-dipped challah
(vegetarian)

savoury

steak + eggs 27
grilled 8 oz. aaa ribeye
two eggs sunny side
miso peppercorn cream sauce
poached asparagus
**choice of: sunny side,
over-hard or scrambled only**

**smoked salmon
+ devilled eggs** 19
crème fraîche
arugula salad
butter croissant & fresh fruit

frittata 17
kale, caramelized onions
goats cheese, cherry tomatoes
arugula salad & fresh fruit
(vegetarian)

jerk chicken salad 21
spicy jerk marinated
grilled chicken thigh
strawberry & chèvre salad
shaved fennel, curly endive
cucumber & pepitas
strawberry basil vinaigrette

**nova scotia lobster
croque madame** 30
egg-dipped challah bread
country ham, gruyere & bechamel
topped with sunny side egg
shaved black truffles
& half nova scotia lobster tail
poached in hot sauce butter

country breakfast 18
two eggs sunny side
bacon, sausages, baked beans
gratin tomato, fresh fruit
choice of: sourdough-rye or challah
**choice of: sunny side,
over-hard or scrambled only**

vegetarian country 18
two eggs sunny side
mushrooms, avocado smash, fresh fruit
choice of: sourdough-rye or challah
**choice of: sunny side,
over-hard or scrambled only**
(vegan option available)

sides

home fries 6
smoked salmon 6
bacon 6
(5 pieces)
peameal bacon 6
(3 pieces)
sausage 6
(4 pieces)
extra egg 2.25
*available only for kids or
with purchase of an entree
extra toast 3
(sourdough-rye or challah)
fruit bowl 6

cheers!

brunch radler 9
passionfruit juice
house lemonade
eastbound blonde ale
house caesar 13.5
finlandia
clamato, tobasco
worcestershire
**sunday
pick-me-up!** 13.5
finlandia
kahlúa, espresso

coffee & tea

drip / unlimited 3.75
americano 4.25
latte 4.75
cappuccino 4.5
sub oat milk 0.5
tea 4
(mint, jasmine rose
chai, chamomile
breakfast or earl grey)

freshly squeezed

orange 4.5
apple 4.5
guava 5
passionfruit 5

*FOR SEVERE ALLERGIES - WE TAKE SAFETY SERIOUSLY. PLEASE LET YOUR SERVER KNOW AS WE HAVE SELECT OFFERINGS AND STRICT PROTOCOLS AND ALLOW AN ADDITIONAL 15-20 MINUTES.