

Mirayira

**due to the nature of our menu,
we do not offer any modifications or substitutions**

OYSTERS

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

SHAREABLES

serves 2 or more

**buttermilk fried
truffled mushrooms 17**
gochujang truffle aioli

deviled eggs 14
tarragon, tobiko, truffle

sweet potato fries 13
garlic malt aioli

SANDWICHES

banquet burger 26
8 oz. aaa ontario beef
smoked cheddar & bacon
house coleslaw, sesame seed potato bun

maple bacon french toast 25
sunny side duck egg
apple compote, sharp cheddar
chive crème fraîche, maple bacon & syrup
open-faced egg-dipped challah

hot turkey 29
organic turkey breast
open-faced egg-dipped challah
bourbon curry gravy & peas
shaved perigord truffles

EGGS

smoked salmon benny 26
house cured & smoked
dill & horseradish hollandaise
spring peas & lemon
butter croissant, citrus & berries
choice of: poached soft or hard only

canadian benny 24
bacon & peameal bacon, traditional hollandaise
butter croissant, citrus & berries
choice of: poached soft or hard only

mushroom benny 23
oyster & cremini mushrooms, truffled hollandaise
butter croissant, citrus & berries
*choice of: poached soft or hard only
vegetarian*

country breakfast 23
two organic duck eggs
maple-glazed bacon, artisanal sausage
baked beans, gratin tomato, citrus & berries
*choice of: sourdough-rye or challah
choice of: sunny side, over-hard
or scrambled only*

vegetarian country 22
two organic duck eggs
mushrooms, baked beans, citrus & berries
*choice of: sourdough-rye or challah
choice of: sunny side, over-hard
or scrambled only
vegan option available*

SAVOURY

steak + eggs 39
aaa 10 oz. ribeye
dry-aged in-house
two sunny-side organic duck eggs
asparagus
miso peppercorn cream

**smoked salmon
& deviled eggs 23**
house cured & smoked
crème fraîche, arugula
butter croissant, citrus & berries

frittata 23
asparagus
caramelized onions
goats cheese, cherry tomatoes
arugula, citrus & berries
vegetarian

**nova scotia lobster
croque madame 35**
half nova scotia lobster tail
open-faced egg-dipped challah
country ham, gruyere & bechamel
sunny side duck egg
shaved perigord truffles

SWEET

classic buttermilk pancakes
served with butter & maple syrup
half stack 10
full stack 18

make it deluxe! +3
strawberry compote
house whipped cream

wild blueberry pancakes 25
full stack served with
wild blueberry & ginger compote
crème fraîche & lemon zest
vegetarian

EXTRAS

home fries 8
smoked salmon 8
maple bacon 8
peameal bacon 8
breakfast sausage 9
extra egg 3

**available only for kids or
with purchase of an entree*

extra toast 4
sourdough-rye or challah
fruit bowl 7

FOR SEVERE ALLERGIES

*please let your server know. we do take your safety seriously and
have a wonderful special menu tailored for specific allergies
please allow an additional 15-20 minutes for the safe preparation of your meal*