

ALLERGY POLICY

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

*our restaurant and kitchen
contains and uses
all nuts, seafood, shellfish, soy,
wheat, eggs & dairy products.
if you are allergic to any of these
- there is a high risk of
cross-contamination and we
would not advise.
please, for your safety, if you
have an anaphylactic allergy -
you must have an epi-pen
present.*

NUTS

frittata 17
asparagus
caramelized onions
goats cheese, cherry tomatoes
arugula, citrus & berries
vegetarian

fruit bowl 7
smoked salmon 8

EGGS

east coast oysters mp
mignonettes
ginger scallion
beet, dill & granny smith apple
fresh horseradish & lemon

vegan country 22
scrambled tofu
mushrooms, baked beans
citrus & berries
sourdough-rye

fruit bowl 7
home fries 8
bacon 8
peameal 8
smoked salmon 8

CELIAC

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

fruit bowl 7
maple bacon 8
smoked salmon 8

SHELLFISH & SEAFOOD

frittata 23
asparagus
caramelized onions
goats cheese, cherry tomatoes
house salad & fresh fruit
vegetarian

banquet burger 24
6 oz. aaa ontario beef
smoked cheddar & bacon
house coleslaw
sesame seed potato bun

NIGHTSHADES

deviled eggs 14
tarragon, tobiko, truffle

steak + eggs 39
aaa 8 oz. ribeye
dry-aged in-house
two sunny-side organic duck eggs
asparagus
miso peppercorn cream

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

banquet burger 24
6 oz. aaa ontario beef
smoked cheddar & bacon
house coleslaw
sesame seed potato bun