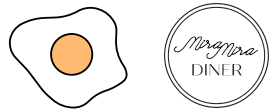


BRUNCH MENU

NO MODIFICATIONS
ALLOWED



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

SHAREABLE PLATES

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

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

deviled eggs 14
tarragon, tobiko, truffle

sweet potato fries 9
garlic malt aioli

SAVOURY

steak + eggs 34
grilled 10 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
asparagus

**smoked salmon
& deviled eggs 20**
crème fraîche
organic greens & fresh fruit
butter croissant

frittata 19
asparagus
caramelized onions
goats cheese
cherry tomatoes
organic greens & fresh fruit
(vegetarian)

SWEET

classic buttermilk pancakes
served with butter & maple syrup
half stack 9
full stack 16

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

wild blueberry pancakes 20
full stack served with
wild blueberry & ginger compote
crème fraîche & lemon zest
(vegetarian)

nutella pancakes 14
half stack served with
caramelized bananas
toasted hazelnuts
whipped cream

coco-dulce frenchie 19
coconut custard stuffed french toast
dulce de leche, whipped cream

EGGS

smoked salmon benny 21
spring peas
traditional hollandaise
horseradish & lemon
butter croissant & fresh fruit
choice of: poached soft or hard only

canadian benny 20
bacon & peameal bacon
traditional hollandaise
butter croissant & fresh fruit
choice of: poached soft or hard only

mushroom benny 20
oyster & cremini mushrooms
truffled hollandaise
butter croissant & fresh fruit
choice of: poached soft or hard only
(vegetarian)

**nova scotia lobster
croque madame 32**
egg-dipped challah bread
country ham, gruyere
& bechamel
-topped with -
sunny side duck egg
shaved burgundy truffles
& half nova scotia lobster tail
poached in hot sauce butter

country breakfast 19
two organic duck eggs
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 19
two organic duck eggs
mushrooms, baked beans, fresh fruit
choice of: sourdough-rye or challah
choice of: sunny side,
over-hard or scrambled only
(vegan option available)

SANDWICHES

banquet burger 26
1/2 lb aaa ontario beef
smoked cheddar & bacon
sesame seed potato bun
house coleslaw

maple bacon french toast 23
topped with sunny side duck egg
apple compote, sharp cheddar
chive crème fraîche
maple bacon & maple syrup
served open-faced
on egg-dipped challah

hot turkey 27
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
served open-faced
on egg-dipped challah
shaved burgundy truffles

EXTRAS

home fries 7
smoked salmon 6
maple bacon 6
peameal bacon 6
breakfast sausage 7
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 8.5
passionfruit juice
house lemonade
eastbound blonde ale

campari orange sour 15
campari, fresh orange juice
egg whites, orange bitters

grapefruit aperol spritz 15
aperol, prosecco
fresh grapefruit juice

house caesar 12.5
finlandia, clamato
tobasco, worcestershire

vanilla cold brew martini 14.5
finlandia, kahlúa, cold brew extract

COFFEE & TEA

drip / unlimited 3.75
americano 4.25
latte 4.75
cappuccino 4.5
sub oat milk 0.5

tea 4.50
mint, jasmine rose
chai, chamomile
breakfast or earl grey

FRESHLEY SQUEEZED

orange 6
grapefruit 6
passionfruit 6
apple 6