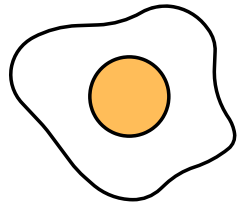


BRUNCH MENU

NO MODIFICATIONS
ALLOWED*



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 10
tarragon, tobiko, truffle

sweet potato fries 9
garlic aioli

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

**nova scotia lobster
croque madame 30**
egg-dipped challah bread
country ham, gruyere
& bechamel
-topped with -
sunny side duck 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)

SAVOURY

steak + eggs 28
grilled 10 oz. aaa ribeye
two duck 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
organic greens & fresh fruit
butter croissant

frittata 17
asparagus, caramelized onions
goats cheese, cherry tomatoes
organic greens & fresh fruit
(vegetarian)

jerk chicken salad 23
spicy jerk marinated
grilled chicken thigh
strawberry & chèvre salad
shaved fennel, curly endive
cucumber & pepitas
strawberry basil vinaigrette

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

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)

SANDWICHES

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

maple bacon french toast 21
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 24
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
served open-faced
on egg-dipped challah
shaved black truffles

CHEERS!

brunch radler 8.5
passionfruit juice
house lemonade
eastbound blonde ale

house caesar 12.5
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 4.50
mint, jasmine rose
chai, chamomile
breakfast or earl grey

EXTRAS

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

FRESHLEY SQUEEZED

orange 5.25
apple 5.25
guava 5.25
passionfruit 5.25

*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

