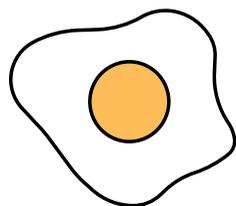


# BRUNCH MENU

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

