

SUNDAY BRUNCH

FIRST

SOUP

ROASTED RED PEPPER SOUP WITH LIME AND SHEEP'S MILK SORBET
-10-

MUSSELS

CHARDONNAY STEAMED P.E.I. MUSSELS WITH FENNEL POLLEN CREAM
-12 / 15 WITH FRIES AND MAYONNAISE-

BEETS

ROASTED HEIRLOOM BEET AND CHERRY SALAD WITH "BEST BAA" FETA
DILL AND HAZELNUT VINAIGRETTE
-12-

SALAD

LOCAL HAND-CUT SALAD GREENS WITH GARLIC CROUTONS
"UPPER CANADA'S" NIAGARA GOLD, LEMON VINAIGRETTE
-12-

SECOND

CHICKEN

CHICKEN "CONFIT" ON HOUSEMADE FOCACCIA BUN WITH AGED CHEDDAR AND SMOKED BACON
SERVED WITH A SIMPLE SALAD
-14-

SUNDAY ROAST

"TREADWELL'S" EVER CHANGING SUNDAY ROAST WITH ALL THE TRIMMINGS
-PRICED ACCORDINGLY-

LOBSTER

LOBSTER "CLUB" ON DUCK FAT FRIED BREAD WITH "BEST BAA DAIRY" SHEEP'S MILK CHEESE
"VIK'S" WATERCRESS AND LEMON MAYO
-20-

FRENCH TOAST

BRIOCHE FRENCH TOAST WITH "WHITTY FARMS" STRAWBERRIES AND "COLBEY'S" MAPLE SYRUP
-12-

EGGS

WHITEFISH

PAN SEARED LAKE HURON WHITEFISH ON TRUFFLED SCRAMBLED EGGS
LOCAL SPINACH AND DILL POTATOES
-16-

EGGS BENNY

POACHED FREE RANGE EGGS WITH "CUMBRAE'S" PORK BELLY
ROSTI POTATO AND HOLLANDAISE SAUCE
-15-

"BACON AND EGGS"

TWO FRIED FREE RANGE EGGS WITH DOUBLE SMOKED BACON
OVEN DRIED TOMATO, "KOZLIK'S" MUSTARD, GRILLED HOUSEMADE BREAD
-16-

OMELETTE

FREE RANGE EGG OMELETTE WITH SMOKED LAKE HURON TROUT AND ARUGULA
-14-

PUDDINGS

RASPBERRIES

RASPBERRY TART WITH RASPBERRY RIPPLE ICE CREAM AND WHITE CHOCOLATE MOUSSE

CRÈME BRULÉE

LAVENDER CRÈME BRULÉE WITH CHERRY SORBET

"TREADWELL MESS"

"WHITTY FARMS" STRAWBERRIES WITH CRUSHED MERINGUE AND CHANTILLY

CHOCOLATE

BITTERSWEET CHOCOLATE MOLTEN CAKE WITH MINT CHOCOLATE CHIP ICE CREAM

ICE CREAM

DAILY SELECTION OF HOUSEMADE ICE CREAMS AND SORBETS

-ALL PUDDINGS 10-

CHEESE

SELECTION OF ARTISAN CHEESES WITH HOUSEMADE DATE BREAD AND FRUIT PRESERVE

3 CHOICES -15-

5 CHOICES -20-