

Brunch Menu

"Farm-to-Table Cuisine"

Starters

Romanesco Soup with Caramelized Romanesco
Black Truffle Vinaigrette, Smoked Cheddar Straw
-12-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast
-16-

Roasted Local Heirloom Beets with Toasted Almonds
"Monforte" Feta, Dill Vinaigrette
-15-

"Pingue's" Prosciutto with "Monforte" Toscano
Preserved Lemon, Arugula, Niagara Balsamic Reduction
-18-

Fish Cake with a Poached Free Range Egg & Sea Buckthorn Tartar Sauce
-15-

Mains

Crispy Skin North Atlantic Mackerel Filet with a Salad of "Joel's" New Potatoes
Tarragon Mayonnaise, Poached Free Range Egg
-18-

Sunday Roast with all the Trimmings
-Priced Accordingly-

Eggs Benedict with Chorizo Sausage
Poached Free Range Eggs, Sour Cream and Chive Scone
-18-

Cinnamon French Toast on Homemade Brioche with "Colbey's" Maple Syrup
Caramelized Apples, "Whitty Farms" Black Raspberries
-20-

Chef's Breakfast with Two Fried Free Range Eggs
"Josh's" Maple Baked Beans, Smoked Bacon, Sautéed Mushrooms
-18-

"Croque Monsieur"
Oven Baked Smoked Ham Sandwich with "Upper Canada" Niagara Gold & Mustard
Béchamel & Red Pepper Jam
-20-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt and Malt Vinegar Mayonnaise
-8-

Selection of Housemade and Local Charcuterie with Condiments and Toast
-23-

Smoked Bacon Pancake with "Colbey's" Maple Syrup
-12-

Please inform your server of any dietary restrictions or allergies
A discretionary gratuity of 18% will be added to tables of six or more guests
Vegan and vegetarian options available

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Josh Dawe
Jr. Sous Chef Ian Vandegraaf