

Brunch Menu

"Farm-to-Table Cuisine"

Starters

Creamless Mushroom Soup with a Poached Free Range Egg and Soy
-12-

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

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

"Joel's" Salad Greens with a Poached Free Range Egg
Smoked Bacon Vinaigrette, Focaccia Croutons
-12-

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

Mains

Crispy Skin North Atlantic Mackerel Filet with Warm Bacon and Quinoa Salad
Poached "Bertha's Bounty" Egg, Tarragon Mayonnaise
-20-

Sunday Roast with all the Trimmings
-Priced Accordingly-

Eggs Benedict with "Cumbrae Farms" Pork Belly
Poached "Bertha's Bounty" Egg, Sour Cream, Chive Scone
-18-

Breakfast Sandwich
Fried Egg and Chorizo Sandwich with Lime Chili Aioli and Goat Cheese
-18-

Cinnamon French Toast on Homemade Brioche with "Colbey's" Maple Syrup
Caramelized Apples and Preserved Apricots
-18-

Chef's Breakfast with Two fried Free Range Eggs
House cured Beef Pastrami, Smoked Bacon and Sauteed Mushrooms
-16-

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 Whipped Butter and 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 Ian Vandegraaf