

# BrunchMenu

"Farm-to-Table Cuisine"

## Starters

Fish Cake with a Poached Free Range Egg & Sea Buckthorn Tartare  
-16-

Beef Tongue Pastrami with Pink Peppercorn Mayonnaise  
Pickled Red Onion, "Joel's" Greens  
-18-

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

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

Roasted Heirloom Beet Salad with "Monforte" Goat's Feta  
Almond Dill Vinaigrette  
-16-

## Mains

Crispy Skin North Atlantic Mackerel Filet with Potato Salad  
Tarragon Mayonnaise, Poached Free Range Egg  
-20-

Eggs Benedict with "Cumbrae Farms" Smoked Bacon  
Poached "Bertha's Bounty" Egg, Sour Cream & Chive Scone  
-18-

Sunday Roast with all the Trimmings  
-24-

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

"Schuyler Farms" Lamb's Liver with Caramelized Onions  
Smoked Bacon Mashed Potatoes, Chili Fried Brussels Sprouts  
-20-

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

## 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  
Sous Chef Tyler Heath