

BrunchMenu

"Farm-to-Table Cuisine"

Starters

Roasted Red Pepper Soup with Lime Fromage Sorbet & Cheese Straw
-14-

Smoked Bacon Pancake with Seasonal Berries
Whipped Butter, Maple Syrup
-16-

Housemade Herb & Potato Gnocchi with Tempura of "Marc's" Summer Mushrooms & Goat's Cheese
-18-

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

"Dave's" Spinach Salad with a Poached Free-Range Egg
Shaved "Monforte" Toscano, Smoked Bacon, Tarragon & Red Onion Dressing
-15-

Salad of "Harvest 365" Heirloom Tomatoes & Niagara Peaches
"Monforte" Water Buffalo Fresco, Focaccia Croutons, Crispy Basil
-16-

Mains

East Coast Lobster "Club" on Duck Fat Fried Bread
"Monforte" Goat's Cheese & Smoked Bacon. *Served with Frites*
-26-

Eggs Benedict on a Housemade English Muffin with "Cumbrae Farms" Pork Belly & Poached Eggs
-20-

Fish Cake with a Poached Free Range Egg & Sea Buckthorn Tartar Sauce
-18-

Sunday Roast with all the Trimmings
-26-

"VG Meats" Dry Rubbed Bavette Steak (*served medium-rare*) with a Free-Range Fried Egg
Polenta Fries, Chimichurri
-24-

Crispy Skin Rainbow Trout with Truffle Scrambled Eggs
Fingerling Potatoes, Dill Vinaigrette
-21-

Side Dishes & More

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

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

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