

Sample Brunch Menu

October

"Farm-to-Table Cuisine"

Starters

\$14 - \$16

Celeriac Soup with Pear Remoulade & Crumbled Blue Cheese

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Chipotle Honey Glazed Pork Belly with Spicy Black Beans & "Shoot Boss" Greens

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Smoked Bacon Pancake with Local Apples, Whipped Butter, Maple Syrup

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

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Roasted Heirloom Beet Salad with Toasted Almond

"Monforte" Goat's Cheese, Dill Vinaigrette

Mains

\$20 - \$26

East Coast Lobster "Club" on Duck Fat Fried Bread

"Monforte" Goat's Cheese & Smoked Bacon. *Served with Simple Salad*

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Housemade Pappardelle Bolognese

"Monforte" Toscano & Brown Butter Crumbs

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Eggs Benedict on a Housemade English Muffin with Cumbræ Double Smoked Bacon & Poached Eggs

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Sunday Roast with all the Trimmings

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"Steak & Eggs"

"VG Meats" Coulotte Steak (*served medium rare*) with Sauce au Poivre, Frites & a Fried Free Range Egg

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Crispy Skin Arctic Char with Truffle Scrambled Eggs

Fingerling Potatoes, Dill Vinaigrette

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

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Selection of Housemade & Local Charcuterie with Condiments & Toast

*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 options available*

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf
Sous Chef Tyler Heath