

# BrunchMenu

"Farm-to-Table Cuisine"

## Starters

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

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

Smoked Bacon Pancake with Macerated Rhubarb  
Whipped Butter, Maple Syrup  
-16-

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

Roasted Heirloom Beet Salad "Monforte" Goat's Feta, Shaved Almonds with a Dill Vinaigrette  
-18-

## Mains

Charred Eggplant & Red Onion Sandwich with Ontario Feta & Pesto  
*Served with a bowl of Roasted Red Pepper Soup*  
-18-

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

Sunday Roast with all the Trimmings  
-26-

"VG Meat's" 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