

Sample Brunch Menu

November

"Farm-to-Table Cuisine"

Starters

\$14 - \$18

Celeriac Soup with Pear Remoulade & Crumbled Blue Cheese

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

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Sticky Sesame Hoisin Pork Belly with Pickled Autumn Mushrooms & Chili Fried Brussels Sprouts

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Roasted Heirloom Beet Salad with Toasted Almond

"Monforte" Goat's Cheese, Dill Vinaigrette

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

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Pan Seared East Coast Sea Scallop with Pumpkin Seed Risotto

Charred Squash Purée, Guanciale

Mains

\$18 - \$26

"Croque Monsieur" with Shaved Roasted Pork Loin & "Upper Canada" Niagara Gold

Mustard Béchamel, Red Onion & Chili Jam

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Cinnamon French Toast with "Kailee's" Brioche

Caramelized Apples & Blackberries, "Colbey's" Maple Syrup

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Eggs Benedict on an English Muffin with Housemade Pork Sausage

Poached Free Range Eggs, Lemon Hollandaise

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Sunday Roast with all the Trimmings

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Chef's Breakfast with Two Fried Free Range Eggs & "Cumbrae Farms" Smoked Bacon

Maple Baked Beans, Sautéed Mushrooms

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Crispy Skin Northern Ontario Arctic Char with Hard Boiled Egg

Roasted Cauliflower & Quinoa Salad, Caper 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

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Smoked Bacon Pancake with "Colbey's" Maple Syrup

*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