

BRUNCH

SATURDAY & SUNDAY 10AM - 3PM

BEVERAGES

AFFOGATO EXPRESS
ketel one, tia maria, espresso, vanilla
ice cream
23

SUMMER ORCHARD
henry of pelham sparkling, lime
cordial, peach puree
14

THE BRUNCH CHANCELLOR
mezcal, clamato juice, lime, bacon,
olives
21

PINE N CREAM
banana infused rum, pineapple, lime
juice, whipped coconut cream
16

TEA 5
signature black
earl grey
classic green
marrakesh mint
citron calm

DRIP COFFEE 5
ESPRESSO 4
AMERICANO 5
CAPPUCCINO 6
LATTE 6

CHEESE DANISH 5.5
fresh berries

CHEDDAR SCONES 4.5
honey jalapeno butter

LEMON MERINGUE CRUFFIN 5.5
lemon curd, meringue

EAST COAST OYSTERS ½ Doz 28
daily selection of canadian east coast oysters, strawberry
mignonette, hot sauce

AVOCADO ‘CROAST’ 23
croissant, guacamole, poached egg, rocket salad, parmesan

HOUSE GRANOLA BOWL 20
greek yoghurt, nuts, seeds, toasted oats, honey, and berries

PASTRIES

**PASTRY BASKET FOR
THE TABLE**
selection of 4
20

PISTACHIO SWIRL 8
white chocolate pistachio cream

PAIN AU CHOCOLAT 5

BLUEBERRY SCONES 4.5
lemon butter

GOLDEN BUTTERMILK PANCAKES 19
honey butter, vanilla chantilly, berries, shortbread crumb

SHAKSHUKA 22
baked eggs in a tomato and red pepper stew, feta, sourdough

CREAMY SCRAMBLED EGGS 14
crème fraiche, chives, sourdough

THE BENEDICTS

crumpets, lemon hollandaise, breakfast potatoes

CLASSIC (bacon) 24 **FLORENTINE (spinach) 23** **ROYAL (cured salmon) 25** **BLUE LUMP CRAB 26**

GRILLED SHRIMP CAESAR 29
house caesar salad, grilled tiger shrimp

GRILLED CHICKEN COBB 33
smoked bacon, cherry tomatoes, corn, blue cheese,
oregano vinaigrette, kasu egg

**HEIRLOOM TOMATO, FIG, AND
BURRATA SALAD 29**
lemon vinaigrette, radish, tarragon

ROAST BEEF
sat 12pm-3pm | sun 12pm-9pm
yorkshire pudding,
glazed carrots, roasted
potatoes, red wine pan jus
48

FRENCH ONION SOUP 22
cave aged gruyère, mozzarella, baguette,
caramelized onion, sherry

TAVERN BURGER 33
wagyu patty, pain au lait, truffle aioli,
caramelized onions, aged white cheddar, fries

HADDOCK & CHIPS 30
creamy tartar sauce, lemon, fries

SIDES

BREAKFAST SAUSAGE 6
CURED SCOTTISH SALMON 8.5

EXTRA EGG 4
THICK CUT BACON 6

AVOCADO SLICES 6
SEASONAL FRUIT BOWL 12

DRINKS

WINE BY GLASS

WHITES

sauvignon blanc, trius, niagara, ontario, 2023	12	19
pinot grigio, perlage , veneto, italy, 2023	14	22
viognier, 13th street, niagara, ontario, 2023	14	22
chardonnay, tawse, niagara, ontario 2021	15	24
riesling, norman hardie, prince edward county, ontario, 2023	15	24

ROSE

pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19
--	----	----

REDS

gamay, 13th street, niagara, ontario 2023	13	21
sangiovese, azienda casale ‘il bosco’, tuscany, italy, 2019	14	22
malbec, el viñatero, mendoza, argentina, 2023	15	24
pinot noir, cave spring dolomite, niagara, ontario 2021	15	24
cabernet franc, cave spring dolomite, niagara, ontario, 2021	15	24

SPARKLING

sparkling white, henry of pelham, niagara, ontario, nv	12	
--	----	--

ALCOHOL FREE WINE

dry secco, grüvi, usa (275ml)	11	
sparkling rosé, grüvi, usa (275ml)	11	
sparkling white, bella glamour, zero, northern italy	13	

HAPPIER HOURS

in the oyster lounge | daily 3pm - 5pm

WEEKEND BRUNCH

saturday & sunday 10am - 3pm

FRIDAY LIVE MUSIC

in the oyster lounge | friday 7:30pm



5oz 8oz

SIGNATURE COCKTAILS

PICANTE VERDE

jalapeño & cilantro reposado tequila leads the way, joined by cointreau, fresh lime juice, and agave syrup. shaken with fresh cilantro and served with a tajin-salt rim, it's spicy, sassy, and just a little wild

BARREL & ROOT

signal hill whisky takes center stage, blended with domaine de canton ginger liqueur, fresh lemon juice, and topped with zesty ginger beer. it's smooth, spirited, and refreshingly sharp

VELVET BITE

aged rum anchors this cocktail, layered with strawberry aperol, amaro montenegro, and a splash of fresh lemon juice. sweet berries and sun-kissed citrus give way to a dark, complex depth

HERB & ILLUSION

a crisp highball built on lemongrass & basil crystal head vodka, accented with st. germain, a touch of absinthe, maraschino liqueur, and fresh lime. topped with elderflower tonic, it's floral, citrusy, and refreshing—like a spa day in a glass

GOLDEN GROVE

ungava gin sets the tone, blended with fresh lime juice, peach, and bénédictine for a smooth, herbaceous cocktail kissed with northern elegance

BERRY FLUFF

crystal head vodka pairs with fresh strawberries, pamplemousse liqueur, and lime, all shaken to perfection with egg white for a silky, citrus-kissed foam finish

ANDEAN LIMON

chilean pisco forms the base, blended with house-made limoncello and a touch of dairy for a rich, velvety texture. inspired by the towering andes and the sun-drenched amalfi coast

ALCOHOL FREE

PINK POP

fresh strawberries combine with bright lemon juice and a splash of lemonade for a perfectly balanced, subtly sweet sip

MANGO MUSE

sweet mango blends with tangy pineapple and fresh mint, all topped with zesty ginger beer for a refreshing twist

THE VIOLET SPRIG

soothing lavender mingles with bright elderflower, fresh lime, and a whisper of thyme, all topped with crisp elderflower tonic for a refreshing, floral delight

DRAFT

1857 PILSNER

MOLSON CANADIAN

COORS LIGHT

RICKARD'S RED

HOP VALLEY BUBBLE STASH IPA

BELGIAN MOON

STRONGBOW

HEINEKEN

GUINNESS

CREEMORE LAGER

MADRI SPANISH LAGER

BOTTLES

MOLSON CANADIAN

COORS LIGHT

MILLER GENUINE DRAFT

RICKARD'S RED

HEINEKEN 0.0 ALCOHOL FREE

ESTRELLA DAMM

HEINEKEN

AMSTEL ULTRA

MORETTI

SOL

GUINNESS 0.0 ALCOHOL FREE

VIZZY HARD SELTZER
blueberry pomegranate or pineapple
mango (can)