

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

MIMOSA
sparkling wine, orange juice
14

BOTTOMLESS MIMOSAS
10:30am-1pm

order your first drink and
enjoy bottomless mimosas
with the purchase of an
entrée

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

DRIP COFFEE 5
ESPRESSO 4
AMERICANO 5
CAPPUCCINO 6
LATTE 6

PASTRIES

CHEESE DANISH 5.5
fresh berries
CHEDDAR SCONES 4.5
honey jalapeno butter
LEMON MERINGUE CRUFFIN 5.5
lemon curd, meringue

**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

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

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 (french ham) 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 35
smoked bacon, cherry tomatoes, corn, blue cheese,
oregano vinaigrette, kasu egg

TUNA NIÇOISE 36
seared ahi, artisan lettuce, haricots verts, cherry
tomatoes, nicoise olives, anchovy, mustard vinaigrette,
fingerling potatoes

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

48

STEAK & EGGS 39
6oz picanha, two fried eggs, breakfast potatoes,
chimichurri

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

HADDOCK & CHIPS 34
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, fratelli cozza, veneto, italy, 2024	14	22
viognier, 13th street, niagara, ontario, 2023	14	22
chardonnay, tawse, niagara, ontario 2023	15	24
riesling, norman hardie, prince edward county, ontario, 2023	15	24

ROSE

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

gamay, 13th street, niagara, ontario 2023	13	21
sangiovese, vecchia cantina chianti, tuscany, italy, 2023	14	22
malbec, luigi bosca, mendoza, argentina 2024	15	24
pinot noir, château mus, pays d’oc, france, 2023	15	24
cabernet sauvignon, torres gran corona reserva, penedès, spain, 2021	15	24

SPARKLING

sparkling white, henry of pelham, niagara, ontario, nv	12	
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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 - 5:30pm

WEEKEND BRUNCH

saturday & sunday 10:30am - 4pm

FRIDAY LIVE MUSIC

in the oyster lounge | friday 7:30pm

BUCK-A-SHUCK TUESDAYS

\$1 oyster | all day tuesdays

5oz 8oz

SIGNATURE COCKTAILS

SIPS WITH A STORY

SNOWCAP SOUR 18
a graceful blend of peach and tanqueray gin, finished with a hint of sherry and a silky texture

MAPLE MIDNIGHT 18
espresso kicks, ketel one vodka smooths, pumpkin warms, and maple sweeten; fall in a glass

ISLAND APOTHECARY
this island-inspired remedy blends our house-spiced captain morgan rum with citrus and sidral mundet apple soda, a sparkling twist with a warming finish

THE CHERRYWOOD 18
smoky, sweet, and laced with chocolate, this manhattan twist balances cherry depth with signal hill whiskey warmth

THE ART OF ZERO PROOF

PEAR PRESSURE 11
this cheeky zero-proof cocktail mixes juicy pear nectar with warming spices and a gingery snap. no pressure, just good taste

CRIMSON CHILL 11
tart cranberry and citrusy lime cooled down with floral elderflower and smooth orgeat, like a popsicle dressed for cocktail hour

GREEN GLOW 11
minty fresh tea and citrus-bright lime; this kombucha cooler with lemongrass is as good for your mood as it is for your gut

DRAFT

1857 PILSNER	9
MOLSON CANADIAN	10
COORS LIGHT	10
RICKARD'S RED	11
HOP VALLEY BUBBLE STASH IPA	11
BELGIAN MOON	11
STRONGBOW	11
HEINEKEN	13
GUINNESS	13
CREEMORE LAGER	13
MADRI SPANISH LAGER	13

BOTTLES

MOLSON CANADIAN	7
COORS LIGHT	7
MILLER GENUINE DRAFT	7
RICKARD'S RED	7
HEINEKEN 0.0 ALCOHOL FREE	7
ESTRELLA DAMM	8
HEINEKEN	8
HEINEKEN SILVER	8
MOLSON ULTRA	8
MORETTI	8
SOL	8
GUINNESS 0.0 ALCOHOL FREE	10
VIZZY HARD SELTZER blueberry pomegranate or pineapple mango (can)	9

