

BRUNCH

SATURDAY & SUNDAY 10AM - 4PM

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

**premium pours*

WHITES

sauvignon blanc, trius, niagara, ontario, 2023	12	19
pinot grigio, fratelli cozza, veneto, italy, 2024	14	22
pecorino, umani ronchi, abruzzo, italy, 2024	14	22
chardonnay, tawse, niagara, ontario, 2023	15	24
riesling, norman hardie, prince edward county, ontario, 2023	15	24
<i>*chardonnay, la meulière, chablis, france, 2023</i>	28	43

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, tuscan, italy, 2023	14	22
malbec, luigi bosca, mendoza, argentina, 2024	15	24
pinot noir, château mus, pays d'oc, france, 2023 cabernet sauvignon, torres	15	24
gran corona reserva, penedès, spain, 2021	15	24
<i>*barbera, vietti trevie, piemonte, italy, 2022</i>	22	35

SPARKLING

glera, mionetto prosecco, veneto, italy, nv	12	
sparkling white, henry of pelham, niagara, ontario, nv	12	
<i>*cuvée brut, piper-heidsieck, champagne, france</i>	24	

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

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

18

MAPLE MIDNIGHT

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

18

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

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

18

THE ART OF ZERO PROOF

PEAR PRESSURE

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

11

CRIMSON CHILL

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

11

GREEN GLOW

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

11

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 9
blueberry pomegranate or pineapple
mango (can)

