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 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 5
lemon butter

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

AVOCADO 'CROAST" 24
croissant, guacamole, poached egg, rocket salad, parmesan

HOUSE GRANOLA BOWL 22
greek yoghurt, nuts, seeds, toasted oats, honey, and berries

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

SHAKSHUKA 25
baked eggs in a tomato and red pepper stew, feta, sourdough

CREAMY SCRAMBLED EGGS 16
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 36
smoked bacon, cherry tomatoes, corn, blue cheese, oregano vinaigrette, kasu egg

TUNA NIÇOISE 37
seared ahi, artisan lettuce, haricots verts, cherry tomatoes, nicoise olives, anchovy, mustard vinaigrette, fingerling potatoes

ROAST BEEF
sat 12pm-3pm I sun 12pm-9pm
yorkshire pudding, glazed carrots, roasted potatoes, red wine pan jus
55

STEAK & EGGS 41
6oz picanha, two fried eggs, breakfast potatoes, chimichurri

TAVERN BURGER 35
wagyu patty, pain au lait, truffle aioli, caramelized onions, aged white cheddar, fries

HADDOCK & CHIPS 36
creamy tartar sauce, lemon, fries

SIDES

BREAKFAST SAUSAGE 6
CURED SCOTTISH SALMON 11
TWO EXTRA EGGS 6
THICK CUT BACON 6
AVOCADO SLICES 6
SEASONAL FRUIT BOWL 12

DRINKS

WINE BY GLASS

**premium pours*

	5oz	8oz
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
**chardonnay, la meulière, chablis, france, 2023*	28	43
ROSE		
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19
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 cabernet sauvignon, torres	15	24
gran corona reserva, penedès, spain, 2021	15	24
**barbera, vietti trevie, piemonte, italy, 2022*	22	35
SPARKLING		
glera, mionetto prosecco, veneto, italy, nv	12	
sparkling white, henry of pelham, niagara, ontario, nv	12	
**cuvée brut, piper-heidsieck, champagne, france*	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
daily 3pm - 6pm

WEEKEND BRUNCH
saturday & sunday

BUCK-A-SHUCK
TUESDAYS *$1 oyster* | all day
tuesdays

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