

# BRUNCH

## 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

**\$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**

## AVOCADO 'CROAST' 24

croissant, guacamole, poached egg, rocket salad, parmesan

## THE FULL MILLER 28

3 eggs, bacon, barese sausage, home fries, grilled tomato, whole  
wheat sourdough

## HOUSE CURED SALMON & CREAM CHEESE 28

whipped cream cheese, beet cured salmon, vegetables, capers,  
sourdough

## PASTRIES

### FRUIT DANISH 4

**CHEDDAR SCONES 4.75**

**PAIN AU CHOCOLATE 5.75**

**LEMON CRANBERRY MUFFIN 5**

**ASSORTED PASTRY BASKET 4 pieces 15**

## CRAB CAKES 27

tartar sauce, pickled onions, herb salad,  
lemon, tajin

## SHRIMP COCKTAIL 26

house cocktail sauce, lemon

## FRENCH ONION SOUP 22

cave aged gruyere, mozzarella, baguette,  
caramelized onions, sherry

## MAC & CHEESE 22

canadian cheese, béchamel sauce,  
toasted bread crumbs, fresh canestri

## 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

## 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 21

crème fraiche, chives, home fries, sourdough

## STEAK & EGGS 41

6oz picanha, two fried eggs, breakfast potatoes, chimichurri

## THE BENEDICTS

*crumpets, lemon hollandaise, breakfast potatoes*

**CLASSIC french ham 24**

**FLORENTINE spinach 23**

**ROYAL cured salmon 25**

## TAVERN BURGER 35

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

## HADDOCK & CHIPS 36

creamy tartar sauce, lemon, fries

## GRILLED EUROPEAN SEABASS 49

lemon, 'frankies' extra virgin oil

## TURKEY CLUB 35

smoked turkey, bacon, chipotle cream,  
heirloom tomato, aged cheddar

## SIDES

**BARESE SAUSAGE 6**

**CURED SCOTTISH SALMON 11**

**TWO EXTRA EGGS 5**

**THICK CUT BACON 6**

**AVOCADO SLICES 6**

**SEASONAL FRUIT BOWL 12**

# DRINKS

## WINE BY GLASS

*\*premium pours*

### 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	

### WHITES

sauvignon blanc, trius, niagara, ontario, 2023	12	19
pinot grigio, straccali, lombardy, 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	15	24
cabernet sauvignon, crios, mendoza, argentina, 2022	15	24
<i>*barbera, vietti trevie, piemonte, italy, 2022</i>	22	35

### 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



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

TRIPLE BOGEY ULTRA	9
1857 PILSNER	9
MOLSON CANADIAN	10
COORS LIGHT	10
RICKARD'S RED	11
HOP VALLEY BUBBLE STASH IPA	11
BELGIAN MOON	11
STRONGBOW	11
VELTINS	12
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 (can)	9