

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

SMOKED TURKEY CLUB 35

multigrain pullman loaf, bib lettuce, smoked
bacon, tomato, aged white 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

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

glera, sessantacampi prosecco, veneto, italy, 2025 13

**cuvée brut, piper-heidsieck, champagne, france* 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

**chardonnay, domaine milcent, 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, 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

**barbera, vietti trevie, piemonte, italy, 2022* 22 35

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 18

THE CHERRYWOOD

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

5oz 8oz

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

ESTRELLA DAMM 8

HEINEKEN 8

HEINEKEN SILVER 8

MOLSON ULTRA 8

MORETTI 8

SOL 8

VIZZY HARD SELTZER 9

blueberry pomegranate (can)

NON ALCOHOLIC

WINE

dry secco, grüvi, usa (275ml) 11

sparkling rosé, grüvi, usa (275ml) 11

sparkling white, bella glamour, zero, northern italy 13

SIGNATURE COCKTAILS

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

BOTTLES

HEINEKEN 0.0 ALCOHOL FREE 7

ERDINGER NON-ALCOHOLIC 7

GUINNESS 0.0 ALCOHOL FREE 10

HAPPIER HOURS

daily 3pm - 6pm

WEEKEND BRUNCH

saturday & sunday

BUCK-A-SHUCK TUESDAYS

\$1 oyster 1 all day tuesdays