

# BRUNCH

## BEVERAGES

**FRESH PRESSED LEMONADE**  
choice of classic lemonade, peach  
and mango lemonade or strawberry  
lemonade

8

**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 23

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

## GRILLED MUSHROOM FLATBREAD 22

croasted garlic, herbed cream cheese,  
seasonal mushrooms, mozzarella,  
pickled pearl onion

## GRILLED SHRIMP CAESAR 29

house caesar salad, grilled tiger shrimp

## GRILLED CHICKEN COBB 37

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

## SIDES

BARESE SAUSAGE 6

CURED SCOTTISH SALMON 11

TWO EXTRA EGGS 5

THICK CUT BACON 6

AVOCADO SLICES 6

SEASONAL FRUIT BOWL 12

## GOLDEN BUTTERMILK PANCAKES 21

honey butter, vanilla chantilly, berries, shortbread crumb

## SHAKSHUKA 26

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

## CREAMY SCRAMBLED EGGS 21

crème fraiche, chives, home fries, sourdough

## STEAK & EGGS 43

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 36

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

## HADDOCK & CHIPS 37

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

20% gratuity for parties of 8 or more.

# DRINKS

## WINE BY GLASS

*\*premium pours*

### SPARKLING

glera, sessantacampi prosecco, veneto, italy, 2025  
*\*cuvée brut, piper-heidsieck, champagne, france, nv*

### WHITES

verdicchio, villa bianchi, marche, italy, 2025  
 sauvignon blanc, abbott's cove, marlborough, new zealand, 2023  
 pinot grigio, straccali, lombardy, italy, 2024  
 chardonnay, tawse, niagara, ontario, 2024  
*\*chardonnay, lucien joseph, chablis, france, 2024*

### ROSE

cinsault, grenache, château mus, languedoc, france, 2024

### REDS

malbec, el viñatero, mendoza, argentina, 2024  
 sangiovese, vecchia cantina chianti, tuscan, italy, 2024  
 pinot noir, château mus, pays d'oc, france, 2024  
 cabernet sauvignon, crios, mendoza, argentina, 2022  
*\*barbera, vietti trevie, piemonte, italy, 2022*

## SIGNATURE COCKTAILS

### SIPS WITH A STORY

#### PICANTE VERDE REVIVAL

*a house favourite reintroduced- a modern margarita with fresh cilantro, tangy lime, and a perfectly balanced jalapeño heat*

#### BLANC DE MELON

*a refined blend of crisp white wine, fresh melon, and subtle depth from brandy*

#### EAU DE PAMPLEMOUSSE

*a bright, perfumed blend of pink gin, pamplemousse, and bergamot, softened by bianco it's crisp, citrusy, and delicately floral with a bittersweet blush*

#### TROPICAL MATCHA SOUR

*a vibrant fusion of earthy matcha and bright tropical fruit, sharpened with a crisp sour finish—lush, zesty, and refreshingly green with a silky, sun-kissed edge*

5oz 8oz

## DRAFT

TRIPLE BOGEY LAGER 9  
 STEAMWHISTLE 9  
 MOLSON CANADIAN 10  
 COORS LIGHT 10  
 BIG WHEEL AMBER 10  
 BEAU'S LITE 10  
 MOOSEHEAD 10  
 WONDER CRUSH IPA 10  
 BELGIAN MOON 11  
 MAGNERS 11  
 VELTINS 12  
 HEINEKEN 13  
 GUINNESS 13

## BOTTLES

MOLSON CANADIAN 7  
 COORS LIGHT 7  
 MILLER GENUINE DRAFT 7  
 ESTRELLA DAMM 8  
 HEINEKEN 8  
 MOLSON ULTRA 8  
 MORETTI 8  
 CORONA 8  
 PUMP HOUSE CRAFTY RADLER 9  
 grapefruit & tangerine (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 MOCKTAILS

#### DRAGON BLOOM FIZZ

11  
*a vibrant non-alcoholic blend of dragon fruit and elderflower, layered with fresh ginger and topped with spicy ginger beer—lightly floral, gently fiery, and refreshingly effervescent with a tropical blush*

#### PATIO BRAMBLE SPRITZ

12  
*a refreshing blend of blackberry and pomegranate with fresh mint, topped with a light sparkle. bright, juicy, and cooling, made for easy sipping on a warm patio afternoon.*

## BOTTLES

HEINEKEN 0.0 ALCOHOL FREE 7  
 ERDINGER NON-ALCOHOLIC 7  
 GRÜVI IPA 7  
 GUINNESS 0.0 ALCOHOL FREE 10

**HAPPIER HOURS**  
 daily 3pm - 6pm

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

**WINE**  
**WEDNESDAYS**  
 50% off bottles of wine

**THURSDAYS**  
 grill day (patio only)  
 + \$40 bottle of Rose

**WEEKEND BRUNCH**  
 sat & sun 10:30am - 4pm  
 \$14 bottomless mimosas - 10:30am - 1pm