



Holiday Sunday Brunch

Every Sunday at 10am – 2pm, November 25th to December 30th

Executive Chef Eric Neaves
Sous Chef Jonasz Mankiewicz

To Drink

(choose one)

Peach & Berry Bellini • Brewed Coffee (bottom-less) • Mimosa • Milk/Chocolate Milk • Caesar
Manmosa (Wheat Beer & OJ) • Cappuccino • Latté • Loose Leaf Tea • Orange Juice/Apple Juice

Chef's Table

Maple-Bacon Doughnuts, Blueberry-Lemon Loaf
Potato & Onion Flatbread, Chocolate Zucchini Bread
Cinnamon Buns with Cream Cheese Glaze,
Chili-Cheddar Corn Bread, Scottish Oat Scones with Orange and Cranberry
Butter Croissants, Ciabatta Bread with Whipped Butter & Jam
Roasted Vegetable & Grain Salad with Feta, Apple Cider Vinaigrette
Beet Salad with Kale, Clementines, Maple-Sherry Vinaigrette, Pumpkin Seeds
House-Smoked Cheddar, Whipped Ricotta with Raw Wildflower Honey, Triple Cream Brie
Roasted Sausages with Fried Onions, Rosemary, Cranberry-Mustard Compote
Yoghurt Parfait with House-made Granola & Roasted Pears

Entrée

(fresh from the kitchen)

Eggs Benedict – House-Smoked Peameal, English Muffin, Poached Egg, Hollandaise
Caramelized Onion and Cheddar Frittata with Hollandaise
Turkey Pot Pie with Roasted Winter Vegetables, Chicken Sausage Gravy, Puff Pastry
Clam & Bacon Chowder with Corn & Potatoes
Sweet Potato Fries with Buttermilk Ranch
Pulled Pork Tostada with Pickled Onions, Fried Egg
Smoked Trout Crostini with 'Golden Hearth' Country Sourdough, Dill Sour Cream, Shaved Radish
Fall Fruit Bread Pudding with Niagara Peach Jam, Whipped Cream

We've tried to craft a brunch full of pretty much all our favourite things. While we're happy to bring you as many rounds from the kitchen as you'd like, please start with one or two items per person.

\$30(+tax) per person

\$12 (+tax) for kids 4 – 12

free for kids 3 and under

Dine-in only – no take out