

Sunday Brunch

Executive Chef Eric Neaves

To Drink

(choose one)

Peach & Cranberry 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
Onion & Cheese 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 Squash & Quinoa Salad with Feta, Apple Cider Vinaigrette
Beet Salad with Greens, Clementines, Maple-Sherry Vinaigrette, Pumpkin Seeds
House-Smoked Cheddar, Whipped Ricotta with Raw Wildflower Honey, Triple Cream Brie
Buttermilk Waffles with all the Fixin's, Fried Chicken with Hot & BBQ Sauce
Roasted Sausages with Braised Cabbage, Yoghurt Parfait with Granola & Roasted Pears

Entrée

(fresh from the kitchen)

Eggs Benedict – House-Smoked Peameal, English Muffin, Poached Egg, Hollandaise
Caramelized Onion, Spinach and Cheese Frittata with Hollandaise
Chicken Pot Pie with Roasted Winter Vegetables, Duck Gravy, Biscuit Topping
Clam & Bacon Chowder with Corn & Potatoes
Sweet Potato Fries with Buttermilk Ranch
BBQ Beef Tostada with Pickled Onions, Radish, Cilantro, Ancho Sour Cream
Scrambled Eggs, Bacon, Chives
Smoked Trout Crostini with Grilled Baguette, Whipped Goat's Cheese, Sprouts
Winter Fruit Bread Pudding with Niagara Plum Compote, Whipped Cream, Caramel

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/youths 10 – 12

free for kids 9 and under

Dine-in only – no take out