

BREAKFAST MENU

SERVED UNTIL 3 PM EVERYDAY

BENEDICT'S

Served on Homemade HERB SCONE. Served with Hollandaise Sauce, crispy smashed baby potatoes, mixed greens, fresh fruits. GF available.

Choices are –

APPLE WOOD DOUBLE SMOKED BACON 19

BEEF BRISKET & CARAMELIZED ONION 19

WILD CAUGHT SMOKED SALMON & LIGHT CREAM CHEESE 21

CRAB CAKE & CHIPOTLE CREMA 22

WILD MUSHROOM, KALE & CARAMELIZED ONION 19

“RATATOUILLE” (served on ratatouille) 18

DAUPHINOISE (served on dauphinoise potato) 18

OMELETTE

Served with crispy smashed baby potatoes, mixed greens, fresh fruits, toast. GF

Choices are –

WILD MUSHROOM & LOCAL GOAT CHEESE 18

DOUBLE SMOKED BACON & SMOKED CHEDDAR 18

WILD SMOKED SALMON & CREAM CHEESE 21

OPEN FACED LAMB MEAT BALLS, FETA CHEESE, RED ONION, CHERRY TOMATOES & BALSAMIC GLAZE. 22

SERVED IN CAST IRON

SHAKSHUKA 18

Fire charred peppers and tomatoes slow roasted with caramelized onions, Moroccan spices and fresh herbs, served in iron cast skillet topped with two fresh farm eggs, kalamata olives, Greek feta, char sourdough. GF available.

Add 2 lamb Meatballs +9

SHORT RIB HASH SKILLET 21

Slow braised Short rib, braising jus, sauté wild mushroom, caramelized onion, apple wood smoked cheddar, two farm fresh sunny side egg, crispy smashed baby potato, char sourdough. GF available.

WILD MUSHROOM SKILLET 21

Wild mushroom, two farm fresh soft poached egg, sauté kale, caramelized onion, cherry tomatoes, local goat cheese, crispy smashed baby potatoes, balsamic reduction. GF available.

RATATOUILLE SAMMIE 17

Char sourdough, Two fresh farm fried eggs, crispy apple wood double smoked bacon, apple wood smoked cheddar, avocado, marinated onion & tomato salsa, spicy chipotle mayo, mixed greens. GF available

CLASSIC TWO EGGS BREAKFAST 16

Two fresh farm eggs any style, choice of apple wood double smoked bacon, pork sausage or grilled tomato, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available.

THE HUNGERMAN BREAKFAST 19

Three fresh farm eggs any style, apple wood double smoked bacon, pork sausage, one piece crab cake, chipotle crema, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

WILD MUSHROOM AND EGGS 19

Two fresh farm eggs any style, white wine glazed wild mushroom, grape tomatoes, kale, local goat cheese, herbs, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available

CRAB CAKE AND EGGS 22

Two fresh farm eggs any style, crab cake, chipotle crema, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

LAMB MEATBALLS AND EGGS 19

Two fresh farm eggs any style, 2 lamb meatballs cooked in tomato saffron sauce, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

TOASTS & EGGS

Served on, artisan char sourdough OR multigrain, with two farm fresh soft poached eggs. Choices are –

Add salad +4

Avocado, marinated onion and tomato salsa, radish, beetroot hummus, hemp seed, lemon. 14

Smoked wild salmon, berry caper, lemon dill cream cheese, red onion, arugula, balsamic reduction. 15

Ricotta cheese, fig, fresh berries, pistachio crumble, mint, rosemary infused warm honey. 14

CHALLAH FRENCH TOAST 18

Challah bread, fresh berries, berry compote, pistachio ice cream, pistachio crumble warm vanilla custard, rose infused maple syrup.

CLASSIC TWO EGG BREAKFAST

MONDAY TO FRIDAY BEFORE 11 AM **\$14**

BEVERAGES

Coffee 3

Latte 4

Cappuccino 4

Assorted tea 3

Espresso single 3 double 5

Milk white| chocolate| oat| almond 4

Juice apple, pineapple, orange,

grapefruit, clamato, coconut water 4

Iced Coffee 4| Iced Latte 4| Iced Espresso 3| Soft drink Pepsi| diet| ginger ale| 7 up| soda| tonic| iced tea 3

Weekend Specials

Taro Pancake, served with taro sauce, wild berry compote, rose infused maple syrup, pistachio ice cream, pistachio crumble. 18.

Wild Mushroom, Bacon Jam on toast,

kale, caramelized onion, balsamic glaze, warm bacon and red pepper jam, tomatoes, 2 soft poached egg, goat cheese on char sourdough.15

(Available only on Weekends)

LUNCH MENU

AVAILABLE EVERYDAY 10AM TO 4PM

SANDWICHES AND PANINIS

Served with house cut fries, sweet potato fries (+4), mixed greens (+4), truffle fries (+4), Caesar salad (+4), half soup (+6)

CHEESE BURGER, PORK BELLY DUO 21

Ontario ground chuck patty, slow cooked sweet and spice glazed pork belly, garlic aioli, lettuce, tomato, caramelized onion, pickle, double cream brie, toasted brioche.

Add apple wood double smoked bacon +3

SOUS VIDE LAMB BURGER 22

Kebab spiced lean ground lamb patty, spicy tzatziki, fire roasted red pepper tapenade, caramelized onion, lettuce, tomato, pickle, grilled halloumi, toasted brioche.

BEEF BRISKET AND SWISS PANINI 18

Slow braised brisket, caramelized onion, garlic aioli, swiss cheese on Panini pressed ciabatta bun.

Add apple wood double smoked bacon +3

CLUB CHICKEN, BACON & DOUBLE CREAM BRIE PANINI 18

Lemon herb grilled chicken, apple wood double smoked bacon, tomato, caramelized onion, double cream brie cheese, garlic aioli, Panini pressed ciabatta bun.

GRILLED CHEESE 16

Fire roasted red pepper tapenade, tomato, cheddar cheese, swiss cheese on grilled sourdough.

SALADS

RATATOUILLE GREEN SALAD 14

Mixed greens, watermelon radish, red onion, tomato, beet root, cucumber, toasted almond flake, edamame beans, local goat cheese, sherryvinaigrette.

Add wild smoked salmon +8, lemon herb grilled chicken +8

CAESAR SALAD 14

Kale, fried pork belly, sourdough herb crouton, creamy caesardressing, parmesan cheese, lemon.

BURRATA, PAPAYA 20

Burrata Arugula, red papaya, watermelon radish, berries, red onion, tomato, candied pecan, crostini, raspberry vinaigrette.

POWER BOWL 19

Kale, arugula, quinoa, watermelon radish, fried tofu, edamame beans, tomato, fig, cucumber, candied pecan, **nutritional yeast dressing.**

NOTE: GF = Gluten free, V = Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform, please inform your server if you or anyone in your party have food allergies

Note- Parties of 10 or more are subject to an 18% gratuity.

SOUP OF THE DAY 6/10

served with warm focaccia bread.

Add salad or fries +4

LOBSTER POUTINE 22

House made double blanch fries, st-Albert cheese curds, lobster meat, double smoked bacon, caramelized onion, lobster gravy, balsamic glaze. **GF**

CALAMARI 18

Served with, Cocktail sauce, spicy mayo drizzle, sesame seeds, lemon wedge.

RATATOUILLE WINGS 16

Cornmeal and parmesan cheese crusted chicken wings, choice of sauce: you don't need one trust us; sriracha lime, bbq or sweet chilli.

VEGAN LENTIL AND CHICKPEA MASALA 19

Chickpeas, onion, ginger, garlic, aromatic blend of Indian spices, basmati rice, cilantro. **GF/Vegan**

WEEKDAYS SPECIALS

(Available on Week Days only Tuesday to Friday)

STEAK FRITES 26

4oz AAA Tenderloin filet, shoestring fries, arugula salad, Béarnaise sauce.

LAMB SHANK 32

Dauphinoise potatoes, seasonal vegetables, tomato and pepper sauce. **GF**

BEEF BOURGUIGNON 29

Dauphinoise potatoes, pearl onions, pancetta, mushrooms. **GF**

CHICKEN STROGANOFF 28

Chicken breast, dauphinoise potato, wild mushrooms, white wine, sour cream, Dijon. **GF**

GOAT CURRY 27

Bone in goat, onion, garlic, ginger, tomatoes, aromatic Indian spices, saffron spiced basmati rice. **GF**

Sides

Double smoked bacon 4

Pork sausage 4

Hollandaise 3

1 Egg 2

Smashed potatoes 4

Crab cake 6

Wild mushroom 7

Lamb meatballs 9

Fruits 6