

BREAKFAST MENU

SERVED UNTIL 3PM EVERYDAY

BENEDICT'S

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

Choices are-

APPLEWOOD DOUBLE SMOKED BACON 20

BEEF BRISKET & CARAMELIZED ONION 20

HOUSE SMOKED SALMON & CREAM CHEESE 22

CRAB CAKE & CHIPOTLE CREMA 23

WILD MUSHROOM, KALE & CARAMELIZED ONION 20

"RATATOUILLE" (served on ratatouille) 19

DAUPHINOISE (served on dauphinoise potato) 19

OMELETTE

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

Choices are-

WILD MUSHROOM & LOCAL GOAT CHEESE 19

DOUBLE SMOKED BACON & SMOKED CHEDDAR 19

HOUSE SMOKED SALMON & CREAM CHEESE 22

OPEN FACED LAMB MEAT BALLS, FETA CHEESE, RED ONION, CHERRY TOMATOES & BALSAMIC GLAZE. 23

RATATOUILLE SAMMIE 17

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

CLASSIC TWO EGGS BREAKFAST 18

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 HUNGER MAN BREAKFAST 20

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 20

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 23

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

LAMB MEATBALLS AND EGGS 21

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, hemp seed, asparagus, lemon. 15

House Smoked salmon, berry caper, lemon dill cream cheese, red onion, arugula, honey whole grain mustard vinaigrette. 17

Ricotta cheese, fig, fresh berries, pistachio crumble, mint, rosemary infused warm honey. 16

SERVED IN CAST IRON

SHAKSHUKA 19

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 22

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 22

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

BEVERAGES

Coffee 3.5

Latte 4.5

Cappuccino 4.5

Assorted tea 3

Espresso single 3 double 5

Milk white| chocolate| oat| almond 4

Juice apple, pineapple, orange, grapefruit, clamato 4

Iced Coffee 4.5| Iced Latte 4.5| Iced Espresso 3| Soft drink Pepsi| diet| ginger ale| 7up| soda| tonic| iced tea 3

CLASSIC TWO EGGS BREAKFAST TUESDAY TO FRIDAY BEFORE 11AM \$14

LUNCH MENU

AVAILABLE EVERYDAY 10AM TO 4PM

SANDWICHES & PANINIS

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

SOUS VIDE LAMB BURGER 23

Kebab spiced lean ground lamb patty, spicy mayo, fire roasted red pepper tapenade, caramelized onion, lettuce, tomato, pickle, mature cheddar, 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 19

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

GRILLED CHEESE 17

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, beetroot, cucumber, toasted almond flake, edamame beans, local goat cheese, balsamic vinaigrette.

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

CAESAR SALAD 14

Romaine hearts, fried pork belly, sourdough herb crouton, creamy Caesar dressing, parmesan cheese, lemon.

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

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 8 or more are subject to an 18% gratuity.

**BREAKFAST MIMOSA
AVAILABLE EVERYDAY.**

LOBSTER POUTINE 24

House made double blanch fries, St-Albert cheese curds, lobster meat, crumble chorizo, caramelized onion, lobster gravy, balsamic glaze. **GF**

CALAMARI 19

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

VEGAN LENTIL AND CHICKPEA MASALA 21

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 32

6oz AAA Tenderloin filet, truffle fries, arugula salad, pepper corn sauce, fried egg.

LAMB SHANK 33

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

BEEF BOURGUIGNON 30

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

GOAT CURRY 28

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

Sides

Double smoked bacon 4

Pork sausage 5

Hollandaise 3

1 Egg 2

Smashed potatoes 4

Crab cake 7

Wild mushroom 8

Lamb meatballs 9

Fruits 6