

brunch

OMLETTE BAVEUSE 18

Crème fraiche, chives, roasted mushrooms, caramelized onions, and Stonetown Emmental cheese served with organic greens

PERTH COUNTY EGGS BENEDICT 17

Perth Pork peameal, soft poached eggs, hollandaise, fried English muffin, triple cooked spuds

BRAISED BEEF HASH 19

Fried duck egg, roasted parsnip, potato rösti, cipollini onions, pickled shallots and fresh herbs

QUEBEC CROQUE MADAM 19

Maple cured ham, Fried egg, swiss cheese, bachelme sauce, brioche toast, pickled ramps, served with organic green salad

BUTTERMILK PANCAKES 15

Stack of pancakes, preserved berry & stonefruit compote, sea buckthorn mascarpone

QUICHE 18

Roasted cauliflower, 5 Brothers Cheese, creamed leeks served with organic green salad

SOCKEYE SALMON 29

Canadian quinoa, brown butter & birch, celeriac puree, crispy Brussels sprouts

APPLE OATMEAL 16

Caramelized apples, oat streusel crumble, apple butter, maple cream

sides

house bacon or sausages	6
fresh cut fruit	8
triple cooked spuds	5

juice

FRESHLY-SQUEEZED ORANGE JUICE	6
LOCAL APPLE CIDER	6

coffee & tea

COFFEE	3	ESPRESSO	2.50 3.75
regular or decaf		single or double	
AMERICANO	4	CAPPUCCINO	4.50
LATTE	5	LOOSE LEAF TEA	5

We offer a choice of 2%, almond, soy, or rice milk.



cocktails

MIMOSA	12
prosecco, orange juice, Grand Marnier	

IRISH COFFEE	12
fresh coffee, Irish whiskey, Bailey's Irish Cream	

'BRUCE' BLOODY CAESAR	12
vodka, mildly-spiced Walter Caesar mix	