

brunch

OMELETTE BAVEUSE 18
crème fraîche, asparagus and caramelized shallots, Stonetown emmental cheese, and organic greens.

PERTH COUNTY EGGS BENEDICT 18
Perth Pork peameal, soft-poached eggs, hollandaise, fife English muffin, heirloom tomatoes

FRITTATA 19
smoked & braised beef brisket, cheese curds, roasted mushrooms, herb roasted potatoes

FRENCH TOAST CHOMEUR 15
maple brioche, maple Chic-Choc rum sauce, caramelized apple

FRIED LOCAL CHICKEN 18
buttermilk and organic grit fried chicken, skillet-fried pancakes, maple syrup, mustard

BRUNCH BURGER 18
fresh house-ground beef, Gunn`s Hill cheese, peameal bacon, fried heritage egg, tomato jam, flax bun, triple-cooked spuds

SMOKED TROUT 20
local hot smoked trout, cream cheese, pickled red onions, grilled rye bread, organic greens

sides

baked beans 8
house bacon or sausages 6
fresh cut fruit 6
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