

## brunch

<b>OMELETTE BAVEUSE</b>	18
crème fraîche, sautéed mushrooms, caramelized onions, Emmental cheese and organic greens with honey vinaigrette	
<b>PERTH COUNTY EGGS BENEDICT</b>	18
Perth Pork peameal, soft poached eggs, hollandaise, English muffin, triple cooked spuds	
<b>BRAISED BEEF HASH</b>	19
fried duck egg, butternut squash, roasted potatoes, cipolini onions, pickled shallots, fresh herbs	
<b>BRUCE BREAKFAST SANDWICH</b>	17
sausage, fried Murray Farm egg, aioli, 5 Brothers cheese, brioche bun served with triple cooked spuds	
<b>SHORT STACK PANCAKES</b>	17
roasted apples, house smoked bacon and maple syrup	
<b>EGGS EN COCOTTE</b>	16
creamed wild mushrooms, Murray's Farm egg, Wildwood cheese served with sourdough toast and organic greens	
<b>FOGO ISLAND COD</b>	34
celeriac purée, crisp brussel sprouts, warm beluga lentils, brown butter birch vinaigrette	
<b>BRUNCH POUTINE</b>	18
two poached eggs, Gunn's Hill cheese curds, bacon, hollandaise, triple cooked spuds	
<b>YOGURT PARFAIT</b>	12
house-made yogurt, puffed wild rice granola, macerated seasonal fruit	

## sides

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

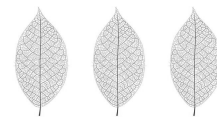
## juice

<b>FRESHLY-SQUEEZED ORANGE JUICE</b>	6
<b>LOCAL APPLE CIDER</b>	6

## coffee & tea

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

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



## cocktails

<b>MIMOSA</b>	12
prosecco, orange juice, Grand Marnier	
<b>IRISH COFFEE</b>	12
fresh coffee, Irish whiskey, Bailey's Irish Cream	
<b>'BRUCE' BLOODY CAESAR</b>	12
vodka, mildly-spiced Walter Caesar mix	