

BRUNCH MENU

Light & Easy

HIGHLAND BLUE COBB **29**

Back Forty Creamery, Brandt's Smoked Chicken, Fresh Avocado, Crisp Bacon & Creamy Egg Jam

FRUIT & YOGURT PARFAIT **15**
with Honey, Greek Yogurt, Granola, Berries & Fruit Compote

COLD SMOKED LAKE TROUT **19**

with Manitoulin Island Steelhead, Caper Vinegar & Rye Lavash

Large Plates

STEAK & EGGS **33**

with AAA 5oz Aged Striploin with 2 Eggs, Triple Fried Potatoes & Sauce Choron

SMOKED HAM BENEDICT **24**

with Perth Farm's Coppa, Early Spinach, House Muffin & Brown Butter Hollandaise

BAKED SHAKSHUKA SKILLET **20**

with Poached Eggs, Chilis, Spiced Tomatoes, Creamed Garlic & Fresh Coriander

Handhelds

FOGO ISLAND SHRIMP ROLLS **26**

Wild Caught Nordic Shrimp, Lemon Aioli on Soft Rolls

CROQUE MADAME **24**

with Smoked Coppa Ham, Cave aged Gruyere Mornay & Sunny Egg

SMASHED BRUCE BURGER **23**

with Pressed Perth Pork Shoulder, Shaved Sweet Onion, Aged Cheddar, Bruce Remoulade & House Muffin

Sides

CRISPY SMOKED BACON **9**

CRESSMAN'S MAPLE BREAKFAST SAUSAGE **10**

TRIPLE FRIED YUKON POTATOES **8**

TOAST **4**