



brunch

- 24 Eggs Benedict - *English muffin, peameal, hollandaise, hash browns*
- 21 Eggs Florentine - *English muffin, wilted spinach and shallot, poached egg, hollandaise, hash browns*
- 24 Farmers Breakfast - *2 Eggs, bacon, apple sage sausage, blistered tomato, toasted sourdough, hash browns*
Egg white alternative available
- 22 Pancakes - *Maple syrup, bacon, chef creation for garnish*
- 24 Banana Bread French Toast - *Maple syrup, bacon strips, macerated berries*
- 25 Breakfast Hash - *Hash browns, peppers, onions, mushrooms, bacon, apple sage sausage, sunny side up egg, hollandaise, chive*
- 25 Vegan Hash - *Hashbrown, peppers, onions, mushrooms, marinated tofu scramble, chipotle vegan sauce, chive*
- 23 Omlette - *Chef's selection of fresh toppings, hash browns, toasted sourdough*
Egg white alternative available
- 25 Brisket & Mash - *14 hour smoked beef brisket, gravy, mashed potatoes, crispy onion strings*
- 19 Burrata Toast - *Grilled sourdough, burrata, blistered tomato, mighty harvest picante blend*

dessert

- 8 Mousse - *Chocolate, berries, whipped cream*

Please identify any dietary restrictions to your server to ensure your courses are modified appropriately.



We're Feast On® certified! This means that we meet a stringent set of standards set by the culinary Tourism Alliance to prove that we are committed to sourcing Ontario grown and raised ingredients.