



## 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**  
Hash browns, peppers, onions, mushrooms, tofu scramble, chipotle vegan sauce, chive (vg)
- 23 Omelette**  
Chef's selection of fresh toppings, hash browns, toasted sourdough  
*\*Egg white alternative available*
- 25 Brisket & Mash**  
16 hour smoked beer brisket, gravy, mashed potatoes, crispy onion strings
- 19 Burrata Toast**  
Grilled sourdough, burrata, blistered tomato, mighty harvest picante blend

## desert

- 14 Chef's Selection of Featured Desserts**



### 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.