

# Brunch Menu

"Farm-to-Table Cuisine"

## Starters

Creamless Mushroom Soup with a Poached Free Range Egg and Soy  
-12-

"Pingue's" Prosciutto with "Monforte" Toscano  
Preserved Lemon, Arugula, Niagara Balsamic Reduction  
-17-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast  
-16-

West Coast Ling Cod Fish Cake with a Poached Free Range Egg and Tartar Sauce  
-12-

House Cured Duck Breast with Pickled Beets and Goat's Cheese  
-16-

## Mains

Crispy Skin North Atlantic Mackerel Filet with Fingerling Potato Salad  
Poached "Bertha's Bounty" Egg, "Kozlik's" Crunchy Mustard  
-18-

Sunday Roast with all the Trimmings  
*-Priced Accordingly-*

Eggs Benedict with "Cumbrae Farms" Bacon  
Poached "Bertha's Bounty" Egg, Sour Cream, Chive Scone  
-16-

East Coast Lobster "Club" on Duck Fat Fried Bread  
"Monforte" Goat's Cheese, Smoked Bacon, Simple Salad  
-24-

Cumbrae Farms Pork Belly French Toast with "Colbey's" Maple Syrup  
"Whitty Farms" Caramelized Apples  
-18-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt and Malt Vinegar Mayonnaise  
-8-

Selection of Housemade and Local Charcuterie with Condiments and Toast  
-23-

Smoked Bacon Pancake with Whipped Butter and Maple Syrup  
-8-

Please inform your server of any dietary restrictions or allergies  
A discretionary gratuity of 18% will be added to tables of six or more guests  
Vegan and vegetarian options available

Chef-Owner Stephen Treadwell  
Chef de Cuisine Matthew Payne  
Sous Chef Josh Dawe