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BAR + RESTAURANT

Holiday Brunch Menu

Available Christmas and New Year's Day | 9 a.m. to 3 p.m.

APPETIZERS

Ontario Burrata (V, GF)
Arugula, Toasted Pecans, Aged Balsamic, Shaved Pear
-25-

Maple Roasted Butternut Squash Soup (VV, GF)
Toasted Pumpkin Seeds, Togarashi
-18-

Liege Waffle (V)
Maple & Lemon Whipped Mascarpone, Blueberry Preserve
-18-

Winter Kale Salad (V, GF)
Smoked Cheddar, Dried Cranberries, Spiced Plum Vinaigrette
-21-

Shrimp Cocktail (GF)
Cocktail Sauce, Sliced Lemon
-3 pieces $34 / 4 pieces $39-

MAINS

Chef's Breakfast (GFO)
Two Eggs, Smoked Bacon, Fingerling Potatoes, Grilled Tomato, Toast
-26-

Lobster Eggs Benedict (GFO)
Butter Poached Nova Scotia Lobster, Hollandaise, Togarashi
-42-

Brioche French Toast (V, GFO)
Warm Apple Compote, Maple Syrup, Vanilla Chantilly
-26-

Smoked Salmon Omelette (GFO)
Dill Whipped Goat Cheese, Fingerling Potatoes, Toast
-32-

Winter Mushroom Risotto (V, GFO)
Shaved Pecorino, Brown Butter Crumb, Truffled Mascarpone
-32-

Pan Seared Atlantic Salmon (GFO)
Roasted Sweet Potato, Brussels Sprouts, Maple Soy Butter
-39-

Feature Main Course
-Market Price-

DESSERTS

Caramelized Apple 'Cheesecake' (V, GFO)
Whipped Cream Cheese, Graham Cracker Crumb, Toasted Walnuts, Brown Sugar Ice Cream
-15-

Dark Chocolate Crémeux (V, GF)
Raspberry Sorbet, White Chocolate Crumb
-18-

Sticky Toffee Pudding (V)
Rosemary Salted Caramel, Candied Ginger Ice Cream
-15-

Feature Dessert
-Market Price-

Vegetarian (V) | Vegan (VV) | Gluten Free (GF) | Gluten Free Option Available (GFO)
Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience.