

Brunch

Saturday & Sunday
9 am to 3 pm

Perfect for Sharing

“The” Cinnamon Bun | 14

Housemade, big, warm, fluffy roll, sweet cinnamon filling, cream cheese frosting

Recommended Pairing: Espresso Martini | 2oz alc - 16

Duck & Waffles | 27

Buttermilk fried confit duck leg, Liège style waffles, black pepper maple glaze, cherry gel, duck fat powdered sugar

Recommended Pairing: Amaretto Sour | 2oz alc - 16

Brunch Style “Poutine” | 22 G+

Armstrong cheese curds, two poached free-range eggs, bravas potatoes, red wine beef demi-glace, hollandaise

Add Calabrian chili steak tips +11

Add roasted wild mushrooms +6

Add candied thick cut butcher's bacon +7

Recommended Pairing: Dill Gin Caesar | 2oz alc - 16

Tiramisu Waffle Stack | 22

Liège style waffles, amaretto whipped mascarpone, espresso maple syrup, cocoa powder, caramelized white chocolate wafer crunch

Recommended Pairing: Wake Up Call | 2oz alc - 16

Classic Breakfast | 22 G+

Two free-range eggs “your style”, maple sausage or smoked bacon, bravas potatoes, confit tomato, your choice of toast

Recommended Pairing: The Red Eye | 1.5oz alc - 12

Tater Tot Skillet | 26 G+

House Italian sausage, tater tots, two poached free-range eggs, cheddar, mozzarella, onions, bell peppers, hollandaise, Piri Piri hot sauce

Recommended Pairing: Jalapeño Margarita | 2oz alc - 16

Steak & Calabrian Chili Eggs | 31 G+

7 oz Gold River NY striploin, two sunny side free-range eggs, Spanish aioli, salsa verde, focaccia toast, confit tomato, bravas potatoes or brunch greens

Recommended Pairing: Aperol Spritz | 1.5oz alc - 13

Double Hangover Smash Burger | 25 G+

Two Angus Beef patties, sunny side egg, candied thick cut butcher's bacon, gouda, arugula, agrodolce sauce, fries or brunch greens

Recommended Pairing: Smoked Old Fashioned | 2oz alc - 17

Chef's Eggs Benny | 23 G+

Two poached free-range eggs, candied thick cut butcher's bacon, hollandaise, toasted English muffin, confit tomato, bravas potatoes or brunch greens

Recommended Pairing: Basil Crush | 2oz alc - 16

Ahi Tuna Nicoise | 27 GF

Roasted potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomatoes, sundried tomato vinaigrette, greens

Recommended Pairing: Hugo Spritz | 1oz alc - 13

Mezze Bowl | 23 G+

Quinoa, artisan lettuce, falafel bites, beet, spicy chickpeas, marinated halloumi, red cabbage, cucumbers, carrots, pickled onions, pomegranate sumac honey vinaigrette

Recommended Pairing: Cucumber G&T | 2oz alc - 16

Tuscan Ragu | 32

Pappardelle pasta, slow cooked short rib tomato ragu, herb ricotta, spinach, parmesan

Recommended Pairing: Old Fashioned | 2oz alc - 14

Forno

Gluten Friendly Crust +6

Vegan Cheese +2

Green Eggs & Ham Calzone | 23

Pesto baked free-range eggs, smoked country ham, mozzarella cheese, roasted red peppers, marinara dipping sauce

Recommended Pairing: Limoncello Spritz | 1oz alc - 13

Margherita Pizza | 20 G+ V+

Fior di Latte, tomato sauce, fresh basil

Add chorizo or wine salami +4

Recommended Pairing: Negroni | 3oz alc - 16

Sides

Two Eggs 5 | Candied Thick Cut Butcher's Bacon 7

Sausage 7 | Bravas Potatoes 6 | Fresh Fruit 7



Gluten Friendly



Gluten Friendly Option



Vegan



Vegan Option