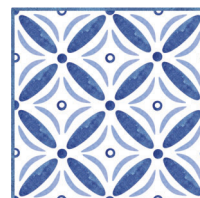


# MAESTRO'S WEEKEND BRUNCH

*9am to 2pm Saturday & Sunday Only*



## **DUCK & WAFFLES | 27**

buttermilk fried confit duck leg, liège style waffle,  
black pepper maple glaze, cherry fluid gel, duck fat powdered sugar

## **STRIP STEAK & CALABRIAN CHILI EGGS | 31**

7oz gold river NY striploin, two sunny side free-range eggs,  
aioli, salsa verde, confit tomato, focaccia toast,  
bravas potatoes or summer greens (G+)

## **CHEFS EGG BENNY | 23**

two poached free-range eggs, candied thick cut butchers' bacon,  
hollandaise, toasted english muffin, confit tomato,  
bravas potatoes or summer greens

## **BRUNCH STYLE TATER TOT "POUTINE" | 22**

armstrong cheese curds, two free range poached eggs, onions,  
bell peppers, hollandaise, piri piri hot sauce  
*smoked bacon +6*  
*maple sausage +6*  
*country ham +6*

## **CLASSIC BREAKFAST | 23**

two free range eggs "your style", maple sausage, country ham or smoked  
bacon, confit tomato, bravas potatoes or summer greens,  
your choice of toast (G+)

*Enhance Your Experience*

### **"THE" CINNAMON BUN | 14**

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

*(GF) Gluten-Free (V) Vegetarian (V+) Vegan |*

*Please ask your server if a dish can be made vegan or gluten-free.*