Chef Roger Mooking has created a menu of North American comfort foods with a global Twist. Everything is prepared from scratch with the freshest ingredients.

BREAKFAST SERVED UNTIL 9:30 A.M.

A GOOD START

Served with your choice of chopped frites, mashed sweet potatoes or fresh fruit

the sunny side 2 EGGS, BACON, TOMATO & SWEET PEPPER RELISH, RYE OR MULTIGRAIN 18.88 ADD STEAK FOR 8.88

veggie omelette Tomatoes, Mushrooms, Spinach, Sour Cream, Chives, Cilantro, Rye or Multigrain 19.88

blt Croissant, Bacon, Romaine, Tomato, Mayo 16.88 **breakfast sandwich**PEAMEAL, FRIED EGG, SWISS CHEESE, ARUGULA,
MUSTARD, MAYO 17.88

triple grilled cheese with fried egg Sourdough Bread, provolone, Swiss, AGED CHEDDAR, EGG, SUMAC 16.88

BREAKFAST WITH A TWIST —

À la carte

rice and egg Jasmine Rice, Sunny Side egg, Soya, Green Onion 15.88

pancakes Mascarpone Cheese, Banana Slices, Maple Syrup 18.88

poached eggs in tomato sauce 3 poached eggs, tomato sauce, croutons, efta cheese, chives 18.88 Cherry Chia Yogurt bowl
GREEK YOGURT, CARDAMOM CHERRY PUREE,
TARRAGON SIMPLE SYRUP, CHIA SEEDS, BASIL 13.88

fruits Banana, Orange, Apple, Berries 10.88

frites
POTATOES, SPICE-DUSTED POTATOES, PARSLEY, THYME 8.88

SMOOTHIES

Freshly prepared

chia berry blast smoothie Mixed Berries, Chia Seeds, Banana, Passion fruit Juice, Greek Yogurt, Maple Syrup 7.88

matcha kiwi madness smoothie Kiwi, Spinach, Coconut Milk, Matcha, Mango, Banana, Maple Syrup, Black Sesame Seeds 7.88





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THE GOODIES

perogies Fried Chorizo, Crema 9.88

hummus Masala Chicken, Grilled Pita Bread, Pomegranate, Evoo 15.88

CTEAMY LEMON LINGUINI
LINGUINI, CREAM, LEMON JUICE, CHIVES, SUMAC 14.88

ful medames

FAVA BEANS, LEMON, ROASTED GARLIC, TOMATO, RED ONION, PARSLEY, CUMIN, PITA BREAD 14.88

mushroom and roasted garlic toast
Mushroom Medley, Roasted Garlic, Sourdough Bread,
Paprika Mayo, Parmesan Cheese 13.88

dip on chip

CRISPY FLOUR TORTILLA, BLACK BEAN PUREE, PICO DE GALLO, JALEPENO, CILANTRO, SOUR CREAM 12.88

THE GOODS

Greek salad

LEMON OREGANO DRESSING, ROMAINE,
TOMATOES, CUCUMBER, BLACK OLIVES, FETA 18.88

ADD CHICKEN 7

ADD SALMON 10

Chicken salad QUINOA SCHNITZEL, LETTUCE, RADISH, SESAME SEEDS, FROZEN GRAPES, CHAMPAGNE VINAIGRETTE 24.88 rice and egg Jasmine Rice, Sunny Side egg, Soya, Green Onion 15.88

Deef CurryRED THAI CURRY SAUCE, CHILI PEPPERS,
RED PEPPERS, SNOW PEAS,
GREEN ONION, CILANTRO 24.88

MIX 'N' MATCH MAINS —

ALL MIX 'N' MATCH MAINS COME WITH A CHOICE OF ONE SIDE: CHOPPED FRITES, WILTED SPINACH, BROWN RICE, MASHED SWEET POTATO OR GARDEN SALAD

ADD A 2ND SIDE FOR 5.88

fried chicken CHILI-DUSTED FRIED CHICKEN, CREAMY HONEY LIME DIP, CRUNCHY BASIL 26.88

> **pastrami melt** Sourdough Bread, Sauerkraut, SWISS CHEESE, DIJON, PICKLE 22.88

Cheeseburger Lettuce, tomato, pickle, sauteed onion, mayo, Cheddar Cheese 23.88

loaded mushroom burger
Mushroom Medley, havarti Cheese, mayo 25.88
*Ask your server about our vegetarian option

fried chicken sandwich

BREADED CHICKEN BREAST,
CHERRY CHIPOTLE BBQ SAUCE, NAPA DAIKON SLAW,
CHILI FLAKES, LEMON VINAIGRETTE, MAYO 24.88

vegan taco

CORN TORTILLA, BLACK BEAN PUREE, ROASTED CAULIFLOWER, PICO DE GALLO, AVOCADO CREMA, PICKLED ONIONS 21.88

roasted salmon Sweet Soya Sauce, pickled orange zest, Pea Shoots 28.88

pork chop Cider Dijon Sauce, Capers, parsley 29.88





BEVERAGES

Carefully selected and created to quench your thirst





- flights $_{22 \text{ oz.}}$ choose any 4 draughts / angry orchard $_{12.98}$ -

tap 22 oz. - domestic 10.98

coors light
molson canadian

(10)

tap 22 oz. - import 12.98 heineken guinness stella artois 50 cl tap 22 oz. - premium 11.98

barking squirrel

henderson's

pearson express ipa
[toronto style ipa 6.5%]

bottle / can 9.88 COTONA 330 ml Creemore 473 ml Shock top 473 ml



0.00

liberty village, ontario 473 ml • brick works cider house batch: 1904, ontario 473 ml

growers honeycrisp apple, ontario 473 ml • no boats on sunday cranberry rosé 473 ml • vodka smash 473 ml • gin smash 473 ml

— angry orchard, ny 14 oz. on tap 10.88 —



inniskillin niagara estate, pinot grigio 11 / 16.5 / 44

jackson-triggs niagara estate, sauvignon blanc 11 / 16.5 / 44

trius, chardonnay 13 / 19.5 / 52

peller private reserve, riesling 14 / 21 / 56

entourage, sparkling 14 / 21 / 56

mionette, prosecco 200 ml 15

jackson-triggs niagara estate, cabernet / cabernet franc 11 / 16.5 / 44

open smooth red, blend 11 / 17 / 51

inniskillin niagara estate select, pinot noir 13 / 19.5 / 52

Inniskillin VQA cabernet-merlot 13 / 19.5 / 52

peller family, rosé 11 / 16.5 / 44



4.88

boylan root beer or ginger ale • ginger beer • jarritos tamarind • jarritos green lime