

BRUNCH

EGGS BENEDICT (D) (G) 32

English muffin, two poached eggs,
house hollandaise, hash browns
peameal bacon | double smoked bacon
house gravlax | wild mushrooms & spinach

CANADIAN BRUNCH (G) (D) 36

Two omega-3 eggs your way, hash browns, choice of toast,
fresh juice and your choice of drip coffee or tea. Choice of:
turkey, peameal or smoked bacon | pork or chicken sausage

OMELETTE YOUR WAY ♀ (G) (D) 32

Three free range eggs, choice of three toppings:
Red Peppers | Tomato | Onion |
Mushrooms | Ham | Swiss | Cheddar
Egg white omelette available

LOBSTER OMELETTE (S) (D) (G) 36

Ontario eggs, East Coast lobster,
fine herbs, mascarpone, caviar, hash brown

PURGATORIO ♀ (D) (G) 32

Ontario eggs, beef meatballs, tomato,
basil, chili, red peppers, choice of bread

WAGYU BISMARCK BURGER (D) (G) 31

6oz Wagyu patty, Swiss, lettuce, mushrooms,
sunny side up egg, Calabrian chili mayo,
sauteed onions, fresh black truffle.
Served with Garden Salad

STEAK FRITES (N) (G) (D) 50

6 Oz Ontario flank steak, fries, Béarnaise

TAGLIATELLE (G) (D) 29

Slow cooked beef wagyu Bolognese,
house tomato sauce, Parmigiano Reggiano

PROSCIUTTO & FIG TOAST (D) (G) (N) (P) 35

Dates, figs, Italian burrata, honey, sourdough
prosciutto San Daniele, caramelized walnuts

CHICKEN & WAFFLES (G) (D) 32

Buttermilk fried Ontario chicken thigh,
savory waffle, crispy smoked bacon, maple syrup

BREAKFAST BRISKET HASH ☆ (D) 34

Two eggs any style, potato, caramelized onion,
peppers, tomato, mushrooms, beef brisket

B A K E R Y		E S P R E S S O B A R			B R E A K F A S T S I D E S				
CROISSANT	8	ESPRESSO	6	AMERICANO	9	AVOCADO	8	FRIES	12
CHOCOLATINE	8	MACCHIATO	9	DOUBLE ESPRESSO	9	BACON	9	BERRIES	15
APPLE STREUSEL	8	CAPPUCCINO	9	CAFFE LATTE	9	TURKEY BACON	9	GARDEN SALAD	15
BLUEBERRY MUFFIN	8	ORGANIC TEA	9	CAFFÈ FREDDO	12	PORK CHICKEN SAUSAGE	9	GRAVLAX	15

(O) ORGANIC | (♀) LOCAL | (☆) SIGNATURE | (V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE |
(G) GLUTEN | (N) NUTS | (S) SHELLFISH | (D) DAIRY

WE PROUDLY USE LOCALLY SOURCED, ONTARIO FREE-RANGE EGGS.

Food Allergy Notice: Fried items are prepared in the same fryer as other menu items and may come into contact with common allergens.
Please inform your server of any food allergies or dietary restrictions before ordering. Cross-contamination may occur.

SALADS

CAESAR SALAD (D) (G) 25

Romaine, crispy bacon, Parmigiano tuile,
house focaccia crostini, Caesar dressing

INSALATA MISTA (V) (VG) 25

Frisée, radish medley, cherry tomatoes,
baby carrots, cucumbers, balsamic vinaigrette

COMPLETE YOUR SALAD

Grilled Ontario Chicken Supreme 20

Grilled Shrimps 18

Grilled Atlantic Salmon 25

Marinated Tofu 18

House Salmon Gravlax 15

Avocado 8

HEALTHY COUNTER

STEEL CUT OATMEAL (V/VG) (GF) (O) 22

Brown sugar, raisins, choice of milk

FRUTTA DI STAGIONE (V) (GF) 22

Seasonal fruit plate

PROTEIN YOGURT BOWL (N) (D) (G) ☆ 32

High protein blueberry yogurt, fresh fruit,
coconut flakes, house granola, banana

FRUTTI DI BOSCO (V) (GF) 25

Mixed berry bowl

HARVEST PROTEIN BOWL (V/VG) ☆ 28

Sustainable & plant powered

Tofu, garlic, soy sauce, broccoli, arugula,
cucumber, chickpeas, beans, mixed greens
maple syrup, avocado cream, apple cider vinaigrette,

AVOCADO TOAST (G) 33

Smashed avocado, two poached eggs, pickled onions,
cherry tomatoes. Served on sourdough. Choice of:
bacon / brie / house-cured salmon gravlax

SWEET SIDE

FLUFFY PANCAKES (N) (D) (G) 32

Fresh berries, matcha mascarpone cream

GIANDUJA TIRAMISU' (G) (D) (N) 18

Mascarpone, coffee liqueur, espresso,
zabaglione, ladyfingers, brut cocoa

CRÈME BRÛLÉE FRENCH TOAST (D) (G) 25

Crème brûlée French toast, seasonal berries, orange zest

AFFOGATO (D) 18

Classic vanilla gelato soaked in fresh espresso

JUICE BAR

COLD PRESSED & ORGANIC

COLD PRESSED JUICE 12

Orange / Apple / Beet / Turmeric / Grapefruit

GREEN DETOX SMOOTHIE (VE) 15

Avocado, cucumber spinach, apple juice, ginger

RAW KOMBUCHA 14

Ginger & Turmeric / Lime & Lemongrass

STRAWBERRY & BANANA SMOOTHIE (VE) 15

Oat milk, strawberry, banana, maple syrup

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