

# Mother's Day Brunch

*may we suggest*

A Bloody Caesar (\$11.00) Bloody Mary (\$11.00)

Mimosa - Sparkling Wine and Orange Juice (\$8.25)

Cranberry, Apple, Orange, Grapefruit, Pineapple, or Tomato Juice (\$3.50)

## To Start

### *Pour commencer*

#### **Berry Smoothie (vegan)**

Raspberry, Blueberry, Sea Buckthorn, Orange Juice, Cranberry Juice

o r

#### **Barley Breakfast**

Purple Ethiopian Barley, Local Honey, Cinnamon, Dried Cranberries, Walnut Streusel,  
Dehydrated Apple

o r

#### **Yogurt Parfait**

Maple Pressed Yogurt, Raspberry Coulis, Lemon Zest, Maple Candied Hemp Seed



## **M a i n   C o u r s e   S e l e c t i o n s**

### **Phyllo Breakfast Bundle**

Paprika Scrambled Eggs, Spanish Chorizo, Maple Gouda, Phyllo Crust,  
Burnt Onion & Foie Gras Soubise, Home Fries, Green Salad

### **Eggs Benedict**

Thick-cut Bacon, Rosemary Buttermilk Biscuit, Soft Poached Eggs,  
Champagne Hollandaise Home Fries, Green Salad

### **Salmon Benedict**

Hot-Smoked Salmon, Rosemary Buttermilk Biscuit, Baby Arugula, Soft Poached Eggs,  
Champagne Hollandaise Home Fries, Green Salad

### **Tofu Burrito Bowl (vegan)**

Scrambled Tofu, Taco Seasoning, Mushrooms à la grecque, Blistered Mini Peppers,  
Black Bean & Scallions Salsa, Smoked Cashew Crema, Lemon & Chives Polenta

### **Duck Confit Quiche**

Pulled Duck Leg Confit and Baby Arugula Quiche, Maggie's Goat Cheese,  
Blistered Mini Peppers, Home Fries, Green Salad

### **Cobb Salad**

Oven Roasted Chicken Supreme, Tirolean Ham, Blue Cheese, Heirloom Tomato,  
Chopped Romaine, Baby Spinach, Grilled Zucchini & Corn Salsa, Buttermilk Ranch  
Dressing

### **Burger**

House-Ground Chuck Patty, Tête à Papineau Cheese, Duck Bacon, Dill Pickle,  
Iceberg Lettuce, Smoked Tomato Ketchup, Brioche Bun, French Fries, Green Salad

### **Mushroom Toast**

Grilled Sourdough, Sherry Glazed Mushrooms, Fried Halloumi, Tomato Bruschetta,  
Anchovy Salsa Verde, Fried Egg, Green Salad



### **Farro & Arugula Salad**

Baby Arugula, Toasted Farro, Radish, Avocado, Verjus Vinaigrette, Soft Boiled Egg, Ontario Pecorino, Salt Cured Egg Yolk

## **D e s s e r t**

### **Strawberry & Rhubarb**

Strawberry Rhubarb Compote, Tonka Bean Sponge Cake, Madagascar Vanilla Chantilly, Strawberry Coulis, Candied Lemon Peel, Dehydrated Strawberry

### **Hazelnut Brownie**

Flourless Chocolate Hazelnut Brownie, Dulce de Leche Drizzle, Berries, Vanilla Ice Cream

### **Pineapple (vegan)**

Vegan Pineapple & Flax Seed Cake, Orange & Cranberry Gel, Walnut & Cinnamon Streusel, Melon & Pineapple Sorbet, Cocoa Nibs

### **Crème Brulée**

Madagascar Vanilla & Lavender Sous-Vide Crème Brulée

\$41

\* includes coffee or tea

