

# MORNING ANNOUNCEMENTS

## Small Bites

**Sliced Seasonal Fruit (V)** \$15  
bloomed chia seed

**Frittata** \$12  
caramelized onion, asparagus,  
watercress, frisée

**Sweet Toast (V)** \$15  
sourdough, raspberry, cashew butter,  
maple walnuts, hemp seeds

**Sleeping Beauty (V)** \$13  
strawberry, agave syrup, oat clusters,  
crispy hemp seeds

**Acai My Name** \$18  
inca confit, seeds granola, mango gel,  
fresh berries, coconut flakes, bee pollen

## Specialties

*\*all eggs used are free-run eggs*

**Smashed Avocado Toast (V)** \$20  
almond hummus, confit tomatoes,  
pickled mustard seeds, charcoal sesame  
sourdough, urban blend salad  
*add poached eggs \$5*

**Smokin' Salmon** \$26  
maple smoked salmon, spinach, cream  
cheese, pickled onions, breakfast  
potatoes  
*\*Sustainable Chosen Seafood*

**B.E.L.T.** \$22  
bacon, scrambled eggs, lettuce, tomato,  
cheddar cheese, sesame brioche bun

**Hit Me Benny One More Time** \$24

*Classic Eggs Benedict —*

Choice of peameal or smoked salmon,  
English muffin, hollandaise, breakfast  
potatoes and urban blend salad

*Veggie —*

English muffin, beet & kale patty,  
poached eggs, spinach, ancho  
hollandaise, breakfast potatoes and  
urban blend salad

**Two Eggs Your Way** \$27  
choice of smoked bacon, peameal,  
chicken apple sausage or beet & kale  
patty, breakfast potatoes, choice of toast,  
preserves

**Saved by the Bowl** \$24  
sweet potato, black beans, avocado,  
chicken sausage, Yucatan salsa, sunny  
side egg, tortilla

**Eggs in Purgatory** \$20  
cast iron baked - tomato sauce,  
redpepper, ndjua, pecorino cheese

# ALL DAY EATS

## Extra Credits

<b>Drop it like it's Squash (VEG)</b>	\$18
squash soup, chestnut foam, winter spices	
<b>Milk Bread</b>	\$10
spreadable olive oil butter	
<b>Everyday I'm Trufflin'</b>	\$16
crispy lasagna, seasonal mushroom, truffle, miso parmesan aioli	
<b>Geeky Fries</b>	\$17
chickpea, garlic tahini aioli, tomato jam	
<b>A+ Meatball</b>	\$17
wagyu beef, tomato sauce, basil, sourdough	
<b>Breaking Brie</b>	\$17
spicy honey, roasted nuts, baguette <i>add shaved truffle \$5 per gram</i>	

## Honour Roll

<b>Don't be Radicchio (G)</b>	\$23
endive salad, pear, blue cheese, pecans, maple Dijon vinaigrette	
<b>Burrata (G)</b>	\$25
beets, pistachio, currant	
<b>You Poké My Heart (G)</b>	\$27
yellowfin tuna, kimchi, avocado, cucumber, red cabbage, pickled slaw, edamame, spicy aioli, sushi rice	
<b>Hail Caesar</b>	\$25
wagyu beef, tomato sauce, basil, sourdough	
<b>Shrimply the Best</b>	\$32
shrimp roll with celeriac remoulade, avocado, yuzu aioli, old boy chips	
<b>Mac Daddy Beef Burger</b>	\$30
brisket & chuck patty, aged cheddar cheese, tomato, lettuce, onion, mac daddy sauce, sesame seed bun, fries	
<b>Farmer's Burger (V)</b>	\$26
beet & kale patty, tomatoes, citrus aioli, smashed avocado, fries	
<b>Risotto (G)</b>	\$29
butternut squash, mascarpone, amaretti, vincotto	
<b>Baked Stuffed Pasta</b>	\$26
ricotta & spinach, tomato sauce	
<b>Cheek to Cheek (G)</b>	\$40
veal, creamy polenta, root vegetables, chocolate jus	
<b>Salmon Says (G)</b>	\$33
leeks, maitake, dill fish velouté	

# SIP, SIP, HOORAY

## FLYING SOLO & FLIGHTS

Feeling fancy? Share a selection of mimosas & caesar flights for the table, or fly solo with a bevvvy all to yourself

### Mimosas

Flight of Four \$45 (one of each)

#### Elderflower Power Mimosa \$14

Campari, St. Germain, fresh lime juice, Fiol prosecco

#### Purple Haze Mimosa \$10

lavender syrup, fresh lemon juice & Fiol prosecco w/ edible flowers

#### Pineapple Express Mimosa \$14

pineapple, Chambord, fresh lime juice, Fiol prosecco & cherry

#### Passionista Mimosa \$10

Yuzu, passion fruit essence & Fiol prosecco

### Caesars

Flight of Four \$60 (one of each)

#### Valedictorian Caesar \$18

ardbeg scotch whiskey, Tabasco, tajin, worcestershire, clamato, lime juice w/ candid

#### Michelada \$15

corona, lime juice, clamato, worcestershire, tajin, Tabasco

#### Celery Caesar \$14

vodka, celery and lime juice, pineapple syrup, clamato, Tabasco and worcestershire, tajin, w/ olive & shishito pepper garnish

#### Keep it Classy \$17

choice of vodka or Mezcal, lime juice, clamato, Tabasco, worcestershire, tajin

# COCKTAILS

**Spring Break Spritz** \$21

Lyres Italian spritz, fiol prosecco, club soda, castelvetro olive, orange peel

**Part Time Lover** \$18

tequila, lemon juice, aperol, St. Germain, edible flowers

**Dazed & Confused** \$22

tequila, chilled espresso, pistachio syrup, amaro nonino, mole bitters, chocolate bitters, pistachio dust

**Prickle My Fancy** \$12

*non-alcoholic*

desert pear syrup, ginger kombucha, tonic water, lime juice, dehydrated dragon fruit round and mint sprig

*Feeling frisky? add vodka for \$7*

**Never Been Kissed** \$12

*non-alcoholic*

turmeric syrup, ginger syrup, lime juice, orange bitters, tonic water, pineapple fronds, dehydrated orange wheel

*Feeling frisky? add vodka for \$7*

# BEER

## Bottle

Blue Moon Belgium White	\$10
Heineken	\$10
Coors Light	\$10
Creemore Springs Lager	\$10
Molson Canadian	\$10
Stella Artois	\$11
Corona Import	\$11

## Draught

Coors Light	12oz \$9	16oz \$15
Belgian Moon	12oz \$9	16oz \$15
Heineken	12oz \$11	16oz \$15
Ricards Red	12oz \$9	16oz \$15
Creemore Lager	12oz \$9	16oz \$15

# WINE

## Red

	Glass	Bottle
Tinedo Ja! Tempranillo - La Mancha, Spain	\$15	\$65
Terrazas de Los Andes Malbec - Mendoza, Argentina	\$17	\$80
Reasonance Willamette Pinot Noir - Oregon, USA	-	\$195
Louis Jadot Bourgogne Pinot Noir - Bourgogne, France	\$15	\$65
Valle Secreto Carmenere First Edition - Cachapoal Valley, Chile	\$20	\$95

## White

Attitude Sauvignon Blanc - Loire, France	\$18	\$90
Head High Chardonnay - California, USA	\$22	\$105
Big Head Raw Chenin Blanc - Niagara, Canada	-	\$150
Sante Cristina Campogrande Orvieto - Umbria, Italy	\$15	\$65

## Rosé

OZV Primitivo - Lodi, Italy	\$20	\$90
Whispering Angel - Provence, France	\$19	\$95

## Sparkling

Moet & Chandon Imperial Brut - Champagne, France	\$30	\$180
Veuve Cliquot Brut - Champagne, France	\$35	\$195
Fiol Prosecco - Veneto, Italy	\$15	\$80
Fiol Prosecco Rose - Veneto, Italy	\$16	\$85
Veuve Cliquot Brut Magnum - Champagne, France	-	\$400
Moet Chandon Grand Vintage Rose - Champagne, France	-	\$300

# BRUNCH MENU

## Small Bites

- Sliced Seasonal Fruit (V)** \$15  
bloomed chia seed
- Sweet Toast (V)** \$15  
raspberry, cashew cream, maple walnuts, hemp seeds
- Sleeping Beauty (V)** \$13  
strawberry, agave syrup, oat clusters, crispy hemp seeds
- Acai My Name** \$18  
inca confit, seeds granola, mango gel, fresh berries, coconut flakes, bee pollen
- Quiche Me Now** \$16  
lardon, caramelized onions, parmesan cheese, urban blend salad

## Honour Roll

- Eggs in Purgatory** \$20  
cast iron baked - tomato sauce, red pepper, ndjua, pecorino cheese
- Smashed Avocado Toast (V)** \$20  
almond hummus, pickled onions, confit tomatoes, pickled mustard seeds, vegetable charcoal sesame sourdough, urban blend salad  
*add poached eggs \$5*
- Smokin' Salmon** \$26  
maple smoked salmon, spinach, cream cheese, pickled onions, breakfast potatoes  
*\*Sustainably-chosen Seafood*
- Toast Malone** \$23  
caramelized banana, dulce de leche, candied pecans, tonka bean chantilly, pain de mie
- All Day Breakfast Burger** \$30  
fried egg, aged cheddar, red onion marmalade, maple bacon, green leaf lettuce, mac daddy sauce, sesame seed bun, fries
- Steak & Egg Rancheros** \$42  
Australian waygu skirt steak, black beans, avocado, Yucatan salsa, chimichurri, sunny side eggs, potato waffles
- K-Chick** \$26  
sweet & spicy glazed Korean fried chicken, red cabbage coleslaw, ginger sesame emulsion, citrus aioli, pickles, sesame seed bun with fries
- Hit Me Benny One More Time**  
*served with breakfast potatoes and urban blend salad*
- Classic — peameal bacon* \$24
- PS — maple smoked salmon, pickled shallots* \$24
- Veggie — beet & kale patty, queso fresco, ancho hollandaise* \$24
- Australian Wagyu Brisket — patacones, BBQ hollandaise* \$30
- Two Eggs Your Way** \$27  
choice of smoked bacon, peameal, chicken apple sausage or beet & kale patty, breakfast potatoes, choice of toast, preserves

## Sweet Treats

- Mont Blanc** \$15  
chestnut mousse, sacher biscuit, cassis, chantilly, meringue
- Chocolate Fondant** \$15  
tonka bean, miso ice cream, salted caramel