



Brunch Menu

FRESH NOVA SCOTIA OYSTERS
3 FOR \$8 • 6 FOR \$15 • 12 FOR \$29

WARM FRUIT SCONES

Honey mascarpone, jam \$8

24 CARROT CINNAMON BUN

Warm, iced \$8

EGGS BENEDICT

*Poached eggs, toasted buttermilk biscuit, hollandaise sauce
Applewood Smoked Bacon Or Mushroom & Spinach Or
Smoked Salmon \$15*

PANCAKES

*Ricotta and lemon pancakes, blueberry
compote, whipped maple butter \$15*

FRENCH TOAST

*Vegan sourdough bread, coconut batter, brûlléed
banana, salted maple, coconut cream \$15*

LOADED STACK

*Our signature pancakes with house-made
sausage patty, Applewood smoked bacon,
sunny side up egg, whipped maple butter \$18*

CHICKEN & WAFFLES

*Buttermilk fried chicken, waffles,
fermented chili & honey sauce \$14
Add sunny side up egg \$2*

SMOKED SALMON & HERBED LATKES

*Horseradish sour cream, salmon roe, Four
Seasons greens, 2 poached eggs \$15*

SALT COD FISHCAKES

*Remoulade sauce, bacon jam, poached
egg, crunchy summer slaw \$15*

BREAKFAST BURGER

*6oz patty, smoked bacon, potato latke,
gouda, kimchi aioli, sunny side up egg \$16*

BREAKFAST SANDWICH

*House made sausage patty, free range egg,
Oulton's smoked bacon, tomato jam, Dutchman's
Gouda, toasted multigrain croissant \$14*

FARRO, SWEET POTATO & SUMMER VEGETABLE HASH

*Pulled duck confit, chermoulah, poached egg \$18
Crispy tofu, chermoulah \$15
Add poached egg \$2*

BREAKFAST GNOCCHI

*Potato gnocchi, mushrooms, blistered tomatoes,
smoked bacon, truffle cream, pecorino Romano \$13
Add poached egg \$2*

GRILLED STEELHEAD TROUT

*Warm potato salad, grilled summer squash, pickled
cucumber \$15
Add sunny side up egg \$2*

SIDES \$4

*Four Seasons Organic Greens
Duck Fat Roasted Baby Reds
Grilled Summer Squash,
Pickled Red Onion, Goat's
Cheese*

*Herbed Latkes
House-made Sausage patty
Applewood Smoked Bacon*





Brunch Cocktails

MIMOSAS

Orange juice and sparkling wine \$9
Pineapple juice, ginger and sparkling wine \$11
Honey lavender lemonade and sparkling wine \$12

CAESAR

Traditional Caesar with vodka or gin \$10

SEA-SAR

Blue Lobster vodka, house SEA-sar blend, house-made hot sauce, Clamato, worcestershire \$12

MORNING FOG

Vodka, Galliano, Earl Grey tea, steamed milk \$10

SHORE COFFEE

JD Shore Rum Cream, JD Shore Spiced Rum, coffee \$9

BREAKFAST SOUR

Rye, maple bacon syrup, lemon juice, egg white \$10

GIN TEANI

Compass Royal Gin, honey, lemon, jasmine citrus green tea \$14

APEROL SPRITZ

Aperol, Prosecco, soda \$12

BENJAMIN BRIDGE NOVA 7

Glass \$10

COFFEE/DECAF \$3.50

ESPRESSO \$4

LATTE \$6

CAPPUCCINO \$6

TEA \$3.50

JUICE \$4

FRESH SQUEEZED ORANGE JUICE \$9

FRESH SQUEEZED HONEY LAVENDER LEMONADE \$9

THE WESTIN
NOVA SCOTIAN
HALIFAX

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