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## BRUNCH MENU

### Soups & Salads

Daily Soup Creation  
\$8

Tree and Twig Arugula Salad  
roasted pear, Stilton, pinenut brittle,  
preserved cherry vinaigrette  
\$8

Butter Lettuce Salad  
Goat cheese and beet terrine, pistachio dust,  
black olive vinaigrette, pommes Maxime  
\$8

Chardonnay Steamed PEI Mussels  
with Pingue chorizo, roasted garlic and cilantro  
\$8/\$12

### Brunch Classics

*Classic Eggs Benedict or Florentine*  
with home fries and greens  
\$11

*Wine Country Breakfast Feature*  
\$13

*Smoked Salmon Hash*  
with two poached eggs and a caper and lemon mayo  
\$15

*Pissaladière*  
goat cheese, oven cured tomato, olives and  
caramelized onion on puff pastry  
\$16

*Steak and Eggs*  
6oz. AAA Striploin, two eggs any style and forked Yukons  
\$21





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## Entrées

### Smoked Organic Trout Sandwich

toasted focaccia, citrus aioli, micro greens and roasted peppers,  
with a cup of today's soup

**\$16**

### Duck Confit Grilled Cheese

duck confit and fleur en lait cheese on sourdough with  
Kozliks triple crunch mustard; cup of soup

**\$15**

### Good Morning Burger

Ontario beef, house smoked bacon, white cheddar,  
hen egg, hollandaise, tender greens

**\$18**

### Braised Bison Short Ribs

celeriac and truffle purée, wild and tame mushrooms,  
arugula micro greens

**\$19**

### Handmade Linguini

garlic shrimp and scallops, white asparagus and baby onions  
saffron and tomato cream sauce

**\$19**

### Roast of the Day

daily potato and market vegetables with pan gravy

**\$P/A**

We accept both Visa and Mastercard. Please leave your cell phones off in the dining room- Thank you.

