

## SNACKS

BLISTERED SHISHITO PEPPERS lime + tajin	6
KETTLE CHIPS malt vinegar aioli	7
MARINATED WARM OLIVES picholine + nicoise + chili + lemon + rosemary	7
SMOKED NUTS sweet + salty, served warm	9
SELECTION OF ARTISANAL CHEESES served with sourdough crisps and seasonal accompaniments	27

SQUASH BLOSSOM FRITTO herb ricotta stuffed + pine nuts + chili-garlic agrodolce	17
BARBACOA CHICKEN TACOS avocado-cotija crema + radish + cilantro + lime	16
CHARRED CORN PIZZA red onion + basil pesto + buffalo mozzarella	20
HAMACHI CRUDO watermelon radish + avocado + fried taro + yuzu + miso powder	18
KOREAN BEEF TARTARE asian pear + sweet-soy dressing + crispy rice cake + black garlic aioli	18
BURRATA fig-saba jam + pistachio pesto + speck + pickled strawberries + toasted sourdough	22
SPICED LAMB RIBS sherry-honey glazed + grilled shishitos + mint-tahini yogurt	19
GRAND SLIDERS three canadian ground chuck patties + special sauce + shredded lettuce + pickles + aged cheddar on sesame seed brioche buns	15

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.  
Please inform us of any food allergies

# BREAKFAST

EGGS ANY STYLE	15
two farm fresh eggs served with toast + home fried potatoes with a choice of <i>bacon</i> , <i>country sausage</i> or <i>peameal bacon</i> + oven roasted tomato	
AVOCADO TOAST	14
cucumber + radish + mint + yogurt on roasted garlic loaf	
FRENCH TOAST	16
texas cut brioche dusted with cinnamon sugar served with canadian maple syrup	
BUTTERMILK PANCAKES	16
with blueberry compote + vanilla cream served with canadian maple syrup	
QUICHE LORRAINE	17
bacon + caramelized onion + gruyere cheese served with greens + oven roasted tomatoes	
HERB MUSHROOM OMELETTE	18
talleggio cheese + sourdough toast + living greens	
EGGS BENEDICT	18
two eggs poached and served on an english muffin with a choice of <i>peameal bacon</i> or <i>smoked salmon</i> + classic hollandaise + home fried potatoes	
BREAKFAST BURRITO	17
black bean hummus + scrambled eggs + aged cheddar + avocado with poblano crema + living greens	

MORNING “MOJITO” GREEN SMOOTHIE	12
kale + spinach + pear + banana + pineapple + mint	
CHIA SEED YOGURT PARFAIT	14
fresh berries + orange blossom honey + house made granola	
YOGURT	4
selection of fruit yogurts [original, fat free or creamy]	
BAKED GOODS	12
assortment of mini butter croissants + mini muffins	
DRY CEREALS	7
<i>(choice of)</i>	
rice krispies   fruit loops   raisin bran   corn flakes   special k   frosted flakes	
muesli   all bran	
HOT OATMEAL	7
plain or maple sugar served with seasonal berries	
SIDE ORDERS	
toasted breads [choice of egg loaf, multi-grain or rye] with butter	7
toasted english muffin with butter	5
toasted bagel with butter	5
add cream cheese	3
home fried potatoes	7
side order of sausage or bacon	5
side order of canadian peameal bacon	7
fresh berries	13
BEVERAGES	
freshly brewed cup of illy® coffee or decaffeinated coffee	4
assorted higgins and burke® natural teas	3
hot chocolate	5
illy® cappuccino	5
illy® café latte	6
illy® espresso	4
illy® double espresso	6
freshly squeezed orange juice	10
bottled juices [apple, cranberry, grapefruit or orange]	4