

SOUP & SALAD

BOWL OF SOUP
vegan before the garnish. 7

SMOKED TROUT & BEET SALAD
red onion, pumpkin seed, chèvre, arugula. 13

COBB SALAD
chicken, egg, bacon, pear,
avocado, pickled red onion, arugula,
blue cheese buttermilk dressing. 14

UN-SAVOURY

FRENCH TOAST & FOIE GRAS
bacon, date jam, almond butter, maple. 19

BELGIAN WAFFLES
lemon cream, fruit, maple. 10

GRANOLA BOWL
fruit, maple, yogurt (or almond milk). 8

DRINKS

2.75	BOTTOMLESS COFFEE
3	ESPRESSO / AMERICANO
3.25	BENCHMARK FULL LEAF TEA
3.5	LATTE / CAPPUCINO
3.5	MEXICAN COCA-COLA / SODA POP
4	FRESH JUICE / BIG LATTE
7	HIBISCUS SHANDY / PINT OF BEER
8	ITALIAN MIMOSA
9	THE CAESAR



EGGS

SERVED WITH GREENS & POTATO RÖSTI

EGGS FEDERAL
poached eggs, mushroom tarragon cream,
bacon (or kale), english muffin. 14

GOLD STANDARD SANDWICH
scrambled egg, bacon (or kale), cheddar,
pickles, hot sauce, aioli, english muffin. 10

STEAK & EGGS
flat iron, over-easy, blue cheese,
caramelized onion, toast. 17

VEGETARIAN OMELETTE
seasonal veggies and goat cheese,
served with toast. 12 or 13 with ham

SCRAMBLED EGGS
cheesy eggs, sausage (or avocado), toast. 9



AFTERNOONS & EVENINGS

TUESDAY - SUNDAY

OYSTERS 4-6, DINNER 6-11

SANDWICHES

SERVED WITH GREENS & POTATO RÖSTI

CUBANO
roast pork, cheddar, ham, avocado,
mustard, pickles, aioli, sourdough. 14

FOUR GUYS BURGER
griddle-smashed beef, bacon, pickles,
american cheese, caramelized onion,
lettuce, mustard, special sauce. 14

SMOKED TROUT PLATE
smoked trout, cheddar scone, capers,
cucumber, poached egg, lemon cream. 14

CURRY CHICKEN
chicken, chutney, curry aioli, pear,
arugula, sourdough. 12

GRILLED CHEESE
cheddar, pickled red onion,
house-made ketchup. 10 or 11 with Bacon

SIDES

MAPLE SYRUP	1.5
SIDE AVOCADO	2
TOAST / POTATO RÖSTI	2.5
TWO EGGS ANY STYLE	2.75
GRAPEFRUIT & BROWN SUGAR	3
SAUSAGE / BACON / HAM	3.5
SWEET SCONE, JAM & LEMON CREAM	4
SMOKED TROUT	4.5
HALF ORDER OF WAFFLES	6

BRUNCH COCKTAILS

EVERYDAY FROM 11AM

HIBISCUS SHANDY
white-pop syrup, steam whistle pilsner 6oz, hibiscus

ITALIAN MIMOSA
orange or grapefruit juice, campari .25oz, sparkling 3oz

WATERMELON-RHUBARB MIMOSA
watermelon lemonade, rhubarb liqueur .25oz, cava 3oz

ELDERFLOWER BELLINI
peach shrub, elderflower liqueur .25oz, cava 3oz

APEROL SPRITZ
aperol 1.5oz, cava 4oz, lime, grapefruit

THE CAESAR
vodka, gin, or tequila 1.5oz

CAIPIRINHA, LLB
leblon cachaça 1.5oz, angostura, lime, white pop

WATERMELON MINT JULEP
bourbon 1.5oz, mint, fresh watermelon lemonade

CORPSE REVIVER #2
gin .75oz, lillet .75oz, dry curaçao .75oz, herbsaint, lemon

MICHELADA
steam whistle, walter, lime, pickled onion

PAIR OF PEAR BOILERMAKERS

CIDER

7 SPIRIT TREE PEAR
tart - Caledon, Ontario 355ml

8 KW CRAFT
classic - Kitchener-Waterloo 350ml

9 EMPIRE APPLE ON TAP
dry - Codrington, Ontario

10 COAT-ALBRET APPLE
funky - Bretagne, France 7 / 30

12 GÉRARD MAEYAERT POIRÉ
fresh - Bretagne, France 355ml

HOUSEMADE SODA

9 WHITE POP
citrus, ginger 3.5

12 ROOT BEER
sassafras, sarsaparilla, birch 3.5

WINE

13 HOUSE WHITE
Cuvée Jean Paul - France 8 / 35

9 HOUSE RED
Camas Syrah - France 9 / 40

15 MORE BOTTLES ON OUR WINE LIST...

CRAFT BEER

ON TAP 7

7 Steam Whistle Pilsner
McAuslan St-Ambroise Seasonal
7 Oast House Barnraiser Country Ale
Muskoka Brewery Seasonal

BOTTLES & CANS
8 Rodenbach Vintage 2013 750ml 21
Oast House Bier de Garde 750ml 19
Orval Trappist Ale 330ml 10
Steigl Grapefruit Radler 500ml 7
Muskoka Cream Ale 473ml 7
Woodhouse Lager 473ml 7
Woodhouse Stout 473ml 7
Lezajsk Polish Lager 500ml 6

DINNER & DRINKS

TUESDAY - SUNDAY, FROM 6PM