

MENU

BRUNCH

OPEN FACED SANDWICHES \$15

EGG

2 Scrambled Eggs, Herbs, Sour Cream,
Sourdough Multigrain Bread

SALMON

House Cured Salmon, Whipped Cream Cheese,
Dill, Pickle Onion, Danish Rye Bread

AVOCADO

1 Avocado, Fresh Herbs, Pickled Jalapeño
Sourdough Multigrain Bread

CHICKEN

Roasted Chicken Breast, Roasted Tomato,
Mayo, Mustard, Danish Rye Bread

SIDES

\$7

OVEN ROASTED POTATO

Baby potato, butter, herbs

ROASTED BEET SALAD

Red beets, pumpkin seeds, shaved cheddar

GRAIN SALAD (GLUTEN FREE)

Buckwheat, Herbs, Sunflower Seeds, Raisins

BREAD/BUTTER+JAM

Sourdough Multigrain Bread, Cultured Butter,
Seasonal Preserved Fruit

DRINK

COFFEE **\$3.50**

DRIP

Responsibly sourced, Locally Roasted by Back Road Motor Coffee / Hatch Coffee Roasters

TEA **\$3.50**

HOT LOOSE LEAF

Ginger, Toasted Green, Earl Grey or Rooibos

JUICE **\$4.00**

FRESH SQUEEZED

Spiced Apple Cider (hot or cold), Orange

WINE **\$9.00/6OZ OR \$35.00/BTTL**

WHITE

Barone Montalto Pinot Grigio (Sicily, Italy)
or Malivoire Musquée Spritz (Niagara, Canada)

RED

Georges Duboeuf Beaujolais-Villages (Burgundy, France)
or Malivoire Red 2015 (Niagara, Canada)

ROSÉ

Pelee Island Lola Rosé 2017 (Pelee Island, Canada)
or Adamo Estates Underdog Rosé (Hockley Valley, Canada)

SPARKLING

Freixenet Cordon Negro Brut Cava (Penedès, Spain)