

STARTERS

**Soup of the Day**

vegetarian with seasonal garnishes 9

**Mushroom Soup**

fire-roasted mushroom velouté,  
preserved local mushrooms, chive 9

**Roasted Beet Salad**

mixed beets, goat cheese espuma,  
pine nuts, feta, toasted omega seeds,  
sherry dressing 16

**Yoghurt Parfait**

toasted omega seeds, quinoa, walnuts,  
berry compote, smoked maple syrup 12

**Crispy Calamari**

charcoal-roasted lemon, Kewpie mayo aioli 14

**Sausage Roll**

housemade kielbasa sausage wrapped in  
pie dough, black cherry HP Sauce 12

**The “Hot Mess” Cobb Salad**

warm applewood-roasted chicken,  
sliced egg, avocado, cucumber, tomato,  
bacon, Sylvan Star Gouda 19

**The Guild Salad**

grilled goat cheese, mixed baby kale,  
green beans, fingerling potatoes, bacon,  
Cabernet vinaigrette 18

**Green Goddess Waldorf Salad**

baby gem and butter leaf lettuce, celery, red grapes,  
apple, toasted walnuts, shaved Pecorino Romano,  
avocado dressing 16

MAINS

**Merchant’s Sausage**

seasonally inspired housemade sausage,  
rösti potato, fried hen’s egg,  
Dirty Bird mustard 21

**Eggs Benny**

toasted English muffin, Hollandaise  
with cream cheese and smoked salmon 19  
with mushroom and greens 14  
with bacon 14

**Grilled 7oz Tri-tip Steak & Eggs**

duck fat hash, toasted black sesame seeds,  
kimchi, gochujang sauce 24

**Birch-roasted Croque-Madame**

Grizzly Gouda Momay sauce, housemade ham,  
fried egg, duck fat hash 19

**ADDITIONS**

Housemade Banger Sausage 4

House-smoked Bacon 4

Grilled 7oz Tri-tip Steak 12

**The Full Canadian**

two fried eggs, bacon, sausage,  
stack of mini maple butter pancakes,  
baked beans, grilled tomato 18

**Breakfast Kimchi Poutine**

house-cut chips, kimchi, gochujang sauce,  
Montréal cheese curds, fried egg,  
toasted black sesame seeds, coriander 13

**Dry-aged Chuck Burger**

house-aged and ground, double cheddar,  
smoked mayo, pickle, ketchup and choice of  
soup, green salad or house-cut chips 19

**Fire-roasted French Toast**

maple butter, sour apple sauce,  
brûléed banana, gooseberries 15

House-cut Chips 4

Green Salad 4

Mini Stack of Pancakes 6

**HAPPY HOUR Mon-Fri • 2 to 6pm & 9pm to close**

Liberty Commons Lager (16oz) 4 La Vite Red or White Wine (6oz) 6

Highball (1oz) 4 Half-price Pizzas & Bar Bites

Cocktail Blood & Barrel, Cape Codder (1oz) 5

**Wednesdays** Select Half-price Wines

**Weekend Brunch** Caesars (1oz) & Mimosas (3oz) 5

**Sundays** Half-price Pizzas, Pastas & Select Wines



**SUNDAY FEATURE**

available all day

**Sunday Roast**

chef-inspired mp

We are proud to showcase our Canadian suppliers, including Beretta Farms, Lambtastic Farms, W Over Diamond Ranch and Fogo Island. Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.