

Soup of the Dayvegetarian with seasonal garnishes **mp****Mushroom Soup**fire-roasted mushroom velouté,
preserved local mushrooms, chive **10****Fogo Fingers**Fogo Island cod, old-school tartar sauce,
charcoal-roasted lemon **16****Roasted Beet Salad**mixed beets, goat cheese espuma,
feta, toasted omega seeds,
pine nuts, sherry dressing **16****Birch-roasted Grapefruit**minted yoghurt, berries, white chocolate **11****Sausage Roll**housemade kielbasa sausage wrapped in
pie dough, black cherry HP Sauce **12****Crispy Calamari**charcoal-roasted lemon,
spiced cucumber aioli **15****The “Hot Mess” Cobb Salad**warm applewood-roasted chicken, sliced egg,
avocado, cucumber, tomato, bacon,
Sylvan Star Gouda **19****Housemade Black Pudding**black cherry HP Sauce,
watercress and green apple salad **16****Merchant’s Sausage**seasonally inspired housemade sausage,
rösti potato, fried hen’s egg,
Dirty Bird mustard **21****Fire-roasted French Toast**maple butter, sour apple sauce,
brûléed banana, gooseberries **15****Grilled 7oz Tri-tip Steak & Eggs**duck fat hash, toasted black sesame seeds,
kimchi, gochujang sauce **24****Birch-roasted Croque-Madame**Grizzly Gouda Mornay sauce, housemade ham,
fried egg, duck fat hash **19****Eggs Benny**toasted English muffin, Hollandaise
with cream cheese and smoked salmon **19**
with mushroom and greens **14**
with bacon **14****The Full Canadian**two fried eggs, bacon, sausage, black pudding,
stack of mini maple butter pancakes,
baked beans, grilled tomato **18****Breakfast Poutine**house-cut chips, housemade sausage,
cheese curds, fried peppers, chicken gravy,
poached egg **13****Dry-aged Beretta Farms Chuck Burger**house-aged and ground, double cheddar,
smoked mayo, pickle, ketchup and choice of
soup, green salad or house-cut chips **18****ADDITIONS**Housemade Banger Sausage **4**
House-smoked Bacon **4**
Grilled 7oz Tri-tip Steak **12**House-cut Chips **4**
Green Salad **4****SUNDAY FEATURE**
available all day**Sunday Roast**
chef-inspired **mp**