

brunch

OMELETTE BAVEUSE 18
crème fraîche, oven-dried tomatoes, caramelized onions, and Stonetown Emmental cheese served with organic greens tossed with birch vinaigrette

PERTH COUNTY EGGS BENEDICT 18
Perth Pork peameal, soft poached eggs, hollandaise, fried English muffin, triple cooked spuds

FRITTATA 17
roasted summer squash, oven roasted potatoes, goat cheese, and fresh herbs

BRUCE BREAKFAST SANDWICH 17
peameal, fried Murray Farm egg, greens, tomato, aioli, 5 Brothers cheese, brioche bun, served with triple cooked spuds

FRENCH TOAST CHOMEUR 15
maple brioche, maple Chic-Choc rum sauce, caramelized apple, chantilly

STEAK AND EGGS 29
flat iron steak, two Murray Farms pasture raised eggs, oven dried tomatoes, and wilted organic greens

FOGO ISLAND COD 34
pan-seared cod, organic coco bean nage, oven dried tomatoes, fennel & radish salad, sea buckthorn vinaigrette

BRUNCH POUTINE 18
two poached eggs, Gunn's Hill cheese curds, bacon, hollandaise, triple cooked spuds

YOGURT PARFAIT 12
house made yogurt, puffed wild rice granola and macerated seasonal fruit

sides

house bacon or sausages 6
fresh cut fruit 6
triple-cooked spuds 5

juice

FRESHLY-SQUEEZED ORANGE JUICE 6
LOCAL APPLE CIDER 6

coffee & tea

COFFEE 3	ESPRESSO 2.50 3.75
regular or decaf	single or double
AMERICANO 4	CAPPUCCINO 4.50
LATTE 5	LOOSE LEAF TEA 5

We offer a choice of 2%, almond, soy, or rice milk.



cocktails

MIMOSA 12
prosecco, orange juice, Grand Marnier

IRISH COFFEE 12
fresh coffee, Irish whiskey, Bailey's Irish Cream

'BRUCE' BLOODY CAESAR 12
vodka, mildly-spiced Walter Caesar mix