

# brunch

ENJOY A COMPLIMENTARY GLASS OF MIMOSA WHEN YOU ORDER A SANDWICH/MAIN

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## BREAKFAST

<b>Parfait</b> Seasonal Berries   Organic Granola   Yogurt	\$10
<b>Bircher Müsli</b> Oats   Pear   Apple   Bananas   Honey	\$10
<b>Avocado Toast</b> Light Rye Bread   Heirloom Tomato Aged Balsamic   Mozzarella Cheese	\$18
<b>The Unionville</b> Two Free Run Eggs   Provençal Tomatoes Homemade Potato Rösti Your Choice of: Bacon   Maple Banger Chicken Apple Sausage	\$22

## SHAREABLE APPETIZERS

<b>Cauliflower Fritters</b> Mint Yogurt   Pickled Squash Spiced Pumpkin Seed	\$16
<b>Charcuterie</b> Chef Selection of Ontario Charcuterie Foie Gras   Mustard   Olives   Rye Bread	\$24
<b>PEI Mussels</b> Ontario Chardonnay   Creamy Garlic Fresh Herbs	\$15

## SANDWICHES | MAINS

<b>Egg Benedict</b> Niagara Peameal Bacon   Poached Egg Provençal Tomatoes   Homemade Potato Rösti Hollandaise	\$22
<b>Salmon Benedict</b> Atlantic Smoked Salmon   Poached Egg Provençal Tomatoes   Homemade Potato Rösti Hollandaise	\$22
<b>Club</b> Brioche Bread   Chicken   Bacon Swiss Cheese   Free Range Egg	\$20
<b>Burger</b> Prime Rib Burger   Morning Moon Cheese Slice Tomato   Boston Bibb Enhancements \$3 each: Bacon   Mushroom Caramelized Onions	\$23

## DESSERTS

<b>French Toast</b> Banana Bread French Toast   Candied Pecan Syrup	\$19
<b>Buttermilk Pancake</b> Vanilla Chantilly Cream   Syrup Seasonal Berries	\$19

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## BEVERAGES

Freshly Brewed Coffee	\$4
Hot Chocolate	\$4
Espresso	\$4/\$6
Cappuccino/Latte	\$5
Tea Selection	\$4
Fruit Juices	\$3/\$5
Orange   Apple   Cranberry   Tomato Smoothies	\$8

## SIDES

Chicken & Apple Sausage	\$6
Maple Banger Sausage	\$6
Bacon	\$6
Side Potatoes	\$6

*Essence of*  
**UNIONVILLE**

**Executive Chef – Jitin Gaba**

A 13% tax will be applied, gratuities extra. For parties of eight or more, an 18% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.