

Breakfast

Farmer's Market Breakfast Buffet available, ask your server for more details.

Mains

SMOKED SALMON Montreal Style Bagel Cream Cheese	\$12	SALMON BENEDICT Atlantic Smoked Salmon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$22
THE UNIONVILLE Two Free Run Eggs Provençal Tomatoes Homemade Potato Rösti Your Choice of Bacon Maple Banger Chicken Apple Sausage	\$21	BUTTERMILK PANCAKE Vanilla Chantilly Cream Syrup Seasonal Berries	\$18
THREE EGG OMLETTE Made to your Preference Provençal Tomatoes Homemade Potato Rösti	\$21	WAFFLE Homemade Waffle Berry Compote Chocolate Sauce Whipped Cream	\$18
EGG BENEDICT Niagara Peameal Bacon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$21	FRENCH TOAST Banana Bread French Toast Candied Pecan Syrup	\$19

Balanced Bites

EGG WHITE OMLETTE Baby Kale Prince Edward County Cheese Braised Mushroom Provençal Tomatoes Homemade Potato Rösti	\$23	PARFAIT Seasonal Berries Organic Granola Yogurt	\$11
FRUIT PLATE Seasonal Fruit Platter Berries	\$16	BIRCHER MÜSLI Oats Pear Apple Bananas Honey	\$11
		STEEL CUT OATS Coconut Flakes Berry Compote	\$9

Beverages

Freshly Brewed Coffee	\$5
Hot Chocolate	\$5
Espresso	\$5/\$7
Cappuccino/Latte	\$6
Tea Selection	\$5
Fruit Juices	\$6
Orange Apple Cranberry Tomato	
Smoothies	\$9

Sides

Chicken & Apple Sausage	\$7
Maple Banger Sausage	\$6
Bacon	\$8
Side Potatoes	\$6

Essence of
UNIONVILLE

CANADIAN COAST TO COAST

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of six or more, an 15% 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.