

saturday brunch

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

BREAKFAST

Parfait Seasonal Berries Organic Granola Yogurt	\$12
Bircher Müsli Oats Pear Apple Bananas Honey	\$12
Avocado Toast Light Rye Bread Heirloom Tomato Aged Balsamic Mozzarella Cheese	\$20
The Unionville Two Free Run Eggs Provençal Tomatoes Homemade Potato Rösti Your Choice of: Bacon Maple Banger Chicken Apple Sausage	\$22

SHAREABLE APPETIZERS

Cheesy Arancini Blistered Tomato Sauce Shaved Parmesan	\$20
Charcuterie Chef Selection of Ontario Charcuterie Foie Gras Mustard Olives Rye Bread	\$28
PEI Mussels Ontario Chardonnay Creamy Garlic Fresh Herbs	\$20

SANDWICHES | MAINS

Egg Benedict Niagara Peameal Bacon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$22
Salmon Benedict Atlantic Smoked Salmon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$24
Club Brioche Bread Chicken Bacon Swiss Cheese Free Range Egg	\$24
Burger Prime Rib Burger Morning Moon Cheese Slice Tomato Boston Bibb Enhancements \$3 each: Bacon Mushroom Caramelized Onions	\$24

DESSERTS

French Toast Banana Bread French Toast Candied Pecan Syrup	\$20
Buttermilk Pancake Vanilla Chantilly Cream Syrup Seasonal Berries	\$20

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

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. [06-23]