

Saturday Brunch

ENJOY A COMPLIMENTARY GLASS OF MIMOSA WITH YOUR MAIN COURSE

Breakfast

PARFAIT Seasonal Berries Organic Granola Yogurt	\$11
BIRCHER MÜSLI Oats Pear Apple Bananas Honey	\$11
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 or Chicken Apple Sausage	\$21

Appetizers

ARANCINI Mushroom & Truffle Arancini Spicy Tomato Sauce	\$20
CHARCUTERIE Chef Selection of Ontario Charcuterie Foie Gras Mustard Olives Rye Bread	\$28
PEI MUSSELS Ontario Chardonnay Creamy Garlic Fresh Herbs	\$20

Beverages

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

Mains

EGG BENEDICT Niagara Peameal Bacon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$21
SALMON BENEDICT Atlantic Smoked Salmon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$22
CLUB Brioche Bread Chicken Bacon Swiss Cheese Free Range Egg	\$24
BURGER Prime Rib Burger Morning Moon Cheese Slice Tomato Boston Bib ENHANCEMENT \$3 EACH - Bacon, Mushroom Caramelized Onions	\$24

Desserts

FRENCH TOAST Banana Bread French Toast Candied Pecan Syrup	\$19
BUTTERMILK PANCAKE Vanilla Chantilly Cream Syrup Seasonal Berries	\$18

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]