

Breakfast

MAINS

SMOKED SALMON | 12
Montreal Style Bagel, Cream Cheese


THE UNIONVILLE | 21
Two Free Run Eggs, Provençal Tomatoes,
Home Fries


**Your Choice of Bacon, Maple Banger
Sausage, or Chicken & Apple Sausage**

THREE EGG OMLETTE | 21
Made to your Preference, Provençal Tomatoes,
Home Fries

EGGS BENEDICT | 21
Niagara Peameal Bacon, Poached Egg,
Provençal Tomatoes, Home Fries, Hollandaise

SALMON BENEDICT | 22
Atlantic Smoked Salmon, Poached Egg
Provençal Tomatoes, Home Fries, Hollandaise

 **BUTTERMILK PANCAKE | 18**
Vanilla Chantilly Cream, Syrup
Seasonal Berries

 **WAFFLE | 18**
Homemade Waffle, Berry Compote,
Chocolate Sauce, Whipped Cream

  **FRENCH TOAST | 19**
Banana Bread French Toast,
Candied Pecan, Syrup

BALANCED BITES

 **EGG WHITE OMLETTE | 23**
Baby Kale, Prince Edward County Cheese,
Braised Mushroom, Provençal Tomatoes,
Home Fries

  **FRUIT PLATE | 16**
Seasonal Fruit Platter, Berries

 **PARFAIT | 11**
Seasonal Berries, Organic Granola, Yogurt




 **BIRCHER MÜSLI | 11**
Oats, Pear, Apple, Bananas, Honey

  **STEEL CUT OATS | 9**
Coconut Flakes, Berry Compote

BEVERAGES

FRESHLY BREWED COFFEE | 5
HOT CHOCOLATE | 5
ESPRESSO | 5/7
CAPPUCCINO/LATTE | 6
TEA SELECTION | 5
FRUIT JUICE | 6
Orange, Apple, Cranberry, or Tomato
SMOOTHIE | 9

SIDES

 **CHICKEN & APPLE SAUSAGE | 7**
MAPLE BANGER SAUSAGE | 6
 **BACON | 8**
 **SIDE POTATOES | 6**

Farmer's Market Breakfast
Buffet and additional gluten-
free options available, ask your
server for more details.

 CHEFS SIGNATURE DISH

 VEGETARIAN

 VEGAN

 GLUTEN-FREE

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of six or more, a 15% gratuity will be applied. Should you have any allergy concerns or dietary restrictions, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.