

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

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, 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.