

Brunch

Complimentary Mimosa with the purchase of any Main

BREAKFAST

GRANOLA PARFAIT | 12

Greek & Fruit Yogurt, Kare® Organic Granola, Seasonal Berries

CHIA SEED PUDDING | 14

Toasted Almonds, Coconut, Melon

AVOCADO TOAST | 18

Multigrain Toast, Smashed Avocado, Poached Egg

THE CLASSIC | 21

Two Eggs Any Style, Crispy Potatoes, Toast
Choice of Maple Bacon, Banger Sausage,
or Chicken & Apple Sausage

BENEDICT BLISS | 22

Poached Egg, Provençal Tomatoes,
Crispy Potatoes, Hollandaise
Choice of Classic Back Bacon, Atlantic Smoked
Salmon, or Caramelized Onion & Mushroom

APPETIZERS

CRISPY CAULIFLOWER | 18

Korean Sauce

CHARCUTERIE | 19

Chef's Selection of Artisan Cured Meats,
Marinated Olives, Crunchy Mustard

CHEESE BOARD | 19

Locally Sourced Cheese, Grapes, Fruit Jam

BEVERAGES

FRESHLY BREWED COFFEE | 5

HOT CHOCOLATE | 5

ESPRESSO | 5/7

CAPPUCCINO/LATTE | 6

TEA | 5

FRUIT JUICES | 6

Orange, Apple, Cranberry, Grapefruit, or Tomato

SMOOTHIE | 9

MAINS


Served with Fries or Salad.

Upgrade to Truffle Fries | 3

HILTON CLUB | 24

Housemade Brioche, Chicken, Bacon,
Swiss Cheese, Free Range Fried Egg

PRIME RIB BURGER | 26

Prince Edward County Morning Moon Cheese, Mustard
Mayo, Boston Bibb, Tomato, Bacon, Caramelized Onions
Sub. Brown Rice, Mushroom & Caramelized Onion Burger 

POKE BOWL | 26

Atlantic Salmon, Brown Rice, Red Quinoa, Avocado, Peas,
Cucumbers, Pickled Red Onions, Soy Dressing

SWEET TREATS

WAFFLE | 19

Housemade Waffle, Vanilla Whipped Cream, Chocolate Sauce

FRENCH TOAST | 21

Housemade Banana Bread, Candied Walnuts, Seasonal Berries

SIDES

CHICKEN & APPLE SAUSAGE | 7

MAPLE BANGER SAUSAGE | 6

BACON | 8

CRISPY POTATOES | 6 

FRUIT BOWL | 6 

BERRY BOWL | 9 

Gluten-free options available, please ask your
server for more details.

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba



CHEFS SIGNATURE DISH



VEGETARIAN



VEGAN



GLUTEN FREE