



## Brunch Eggs Benny

Our Bennys come with two medium poached eggs on a house-made English muffin & a side of triple cooked home-fries

Founders | 14  
House made Peameal Bacon - Brown Butter Hollandaise

Smoked Trout | 14  
Cream Cheese - Pickled Red Onions - Crispy Capers - Brown Butter Hollandaise

## Skillets

Our Skillets come with two eggs & sourdough toast or oatmeal brown toast

7oz Continental Cut Beef Striploin | 22  
Sunny Side Eggs - Arugula Pesto - Grilled Tomato - Charred Scallion - Homestead Feta

Eggs in Purgatory | 14  
Poached in a Spicy Tomato Broth - Pancetta - Pepperonata - That Dutchman's Old Growler Gouda

## Re-invented Favourites

Breakfast Poutine | 17  
Duck Confit - Poached Eggs - Truffle Cheese Curds - Oyster Mushrooms - Tomato Jam - Brown Butter Hollandaise - Triple Cooked Home Fries

Avocado Toast | 14  
Chorizo Jam - Poached Eggs - Sissiboo Organics Sprouts - Arugula Salad

Chefs Omelet | 13  
Two Eggs - Porchetta - Balsamic Caramelized Onion - Sundried Tomato - Aged Cheddar & Asiago - Triple Cooked Homefries - Toast

Cinnamon French Toast | 15  
Fresh Baked Brioche Cinnamon Swirl Bread - Bourbon Apple Compote - Candied Walnuts - Caramelized Apple Sausages

## Between Bread

All come with a choice of House-cut Fries or Soup of the Day  
Add a Side Salad | 3

Founders Burger | 16  
Asiago Herb Bun - Bacon Marmalade - Smoked Gouda - Pickled Zucchini - Beefsteak Tomato - Artisan Lettuces - House Mayo

Buffalo Fried Chicken | 15  
Asiago Herb Bun - Dragon Breath Blue Cheese Dressing - House Hot Sauce - Pickled Red Onions - Beefsteak Tomato - Artisan Lettuces

Seared Scallop BLT Burger | 18  
Sourdough Toast - Double smoked Bacon - Tomato Jam - Beefsteak Tomato - Artisan Lettuces - House Mayo

Roast Turkey Grilled Cheese | 15  
Aged Cheddar & Asiago - Pickled Fennel - Arugula - House Mustard - Cranberry Mayonnaise

Mushroom Croque Madame | 14  
Wild & Cultivated Mushrooms - Gruyere - Bechamel - Fried Egg  
Add bacon marmalade | 2

## Salads & Soup

Add Seared Scallops | 14  
Add Grilled Chicken | 9

Caesar Salad | 14 main  
Charred Baby Gem - Crispy Prosciutto - Goat Parmesan - Anchovy Vinaigrette

Seasonal Salad | 14 main  
Changing Daily using local seasonal ingredients

Soup of the Day | 10  
Chef's Daily inspiration

## Sides

Free Range Egg | 2  
Triple Cooked Home-Fries | 3  
Double Smoked Bacon (2) | 4  
Peameal Bacon (2) | 3  
Caramelized Onion Sausages (2) | 4  
English Muffin | 2  
Sourdough Toast | 2  
Brown Butter Hollandaise | 2