

Featured Cocktails

Mimosa | 11

Domaine de Grand Pré Champlain & Fresh OJ

Novosa | 15

Benjamin Bridge Nova 7 & Fresh OJ

Founders' Caesar | 12

Still Fired Vodka, House Mix, House Pickles & Olives

Blue Moon Mojito | 12

Still Fired White Molasses Moonshine,
Mint, Sugar, Lime & Blueberries

Brunch

Please advise our servers of any food allergies.
It will be our pleasure to prepare an allergy safe meal for you

Fresh Shucked Oysters | 3per (min 6)

House hot sauce, mignonette, lemon, horseradish

Market Quiche | 10

Daily inspiration based on yesterday's trip to the market.

Founders' Classic Eggs Benny | 15

Buttermilk biscuit, peameal bacon or smoked trout,
poached eggs, brown butter hollandaise,
pickled red onions, home fries
(Veggie option available)

Breakfast Poutine | 15

Home fries, bacon lardons, cheese curds,
two poached eggs, brown butter hollandaise

CHEF
CHRIS PYNE

Brunch

Fried Chicken & Waffles | 19

Eggs simmered in maple,
honey whipped brown butter,
banana pepper hot sauce

Mushroom Croque Madame | 14

Mushroom truffle duxelle, gruyere,
béchamel, fried egg

Dark Chocolate Banana Bread French Toast | 16

Frangelico affogato cream,
roasted hazelnut, maple syrup

Nicoise Tuna Burger | 16

Albacore tuna, fried egg, pickled red onions, tomato,
lettuce, olive tapenade aioli, potato bun

"Meatloaf" Burger | 18

(75% ground top sirloin 25% ground pork belly)
Aged Cheddar, house BBQ sauce,
zucchini pickles, lettuce,
tomato, roast garlic & caramelized onion aioli

Sides & Add-ons

*We recommend enhancing your brunch plate
with one of more of the below accompaniments*

Triple cooked home fries | 3

House chipped fries | 4

Green salad | 5

Double smoked bacon | 4

Maple mustard glazed Peameal bacon | 3

Brown butter hollandaise | 2

Fried egg | 1.5

CHEF
CHRIS PYNE