

FEATURED COCKTAILS

Mimosa | 12

Nova Scotia Sparkling & Orange

Novosa | 15

Benjamin Bridge Nova 7 & Orange

Founders' Caesar | 12

Still Fired Vodka, House Mix, House Pickles & Olives

Haskap Negroni | 14

Still Fired Gin, Haskap, Campari, Orange

Fort Royale | 14

Nova Scotia Sparkling & Haskap Cassis

BRUNCH

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

Breakfast Poutine | 17

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

Fried Chicken & Waffles | 19

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

French Toast | MP

Daily Market Inspiration

CHEF
CHRIS PYNE

BRUNCH

Served with your choice of
triple cooked home fries or local green salad.

Founders' Classic Eggs Benny | 17

Buttermilk biscuit, poached eggs,
brown butter hollandaise, pickled red onions
with choice of:

**Maple glazed peameal bacon,
House smoked trout
Mushroom & spinach with grilled tomato**

French Omlette | 15

Daily market inspiration

Biscuit Sandwiches

Sausage, egg, Asiago | \$12

Mushroom, egg, arugula | \$12

Market creation | \$14

Avocado Toast | 18

Sourdough, braised beef shank marmalade,
guacamole, truffle pecorino scrambled eggs,
roasted mushroom pickles

Burger | 23

Sirloin patty, bacon jam, pickled red onion, cheddar

**CHEF
CHRIS PYNE**