

BRUNCH

Breakfast Poutine | 17

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

Carbonara | 22

Bucatini, guanciale, egg yolk, black pepper

Double Bacon Steak Burger & Fries | 24

Atlantic Blue Dot Beef & pancetta patty, bacon marmalade, raclette, caramelized onion, pickled shitake, horseradish truffle mayonnaise, herb & roast garlic brioche bun

Add fried egg | 1.50

& BITES

Chefs Buttermilk Biscuits (2) | 10

Toasted milk & honey butter, whipped n'duja, fruit preserve

Fresh Shucked Oysters ½ Dozen | 18

Lemon, mignonette, horseradish, hot sauce

Baked Oysters ½ Dozen | 23

Bechamel, hollandaise, gremolata crumb, asiago

Cauliflower | 12

Truffle honey, sesame, micro greens

Pork Belly | 15

Soy, peanut, carrot, ginger, chili

Butternut Squash | 14

Harissa, caramelized cream, ricotta, pumpkin seed

Deviled Eggs | 10

Beef tartare, horseradish & truffle whipped yolk

FEATURE COCKTAILS

Mimosa | 12

Local Sparkling Wine & OJ

Novosa | 15

Benjamin Bridge Nova 7 & Fresh OJ

Founders' Caesar | 12

Still Fired Vodka, House Mix, & House Pickles

Haskap Negroni | 14

Gin, Haskap, Campari, Orange

BRUNCH

Please advise our servers of any food allergies.

It will be our pleasure to prepare an allergy safe meal for you.

Founders Eggs Benedict's | 18

Peameal Bacon | Smoked Trout | Crispy Fried Portobello

Buttermilk biscuit, poached eggs, brown butter hollandaise, pickled red onion

Served with your choice of triple cooked home fries or local greens

Breakfast Biscuit Sandwiches | 14

Maple Sage Sausage - Egg, asiago, lemon aioli

Crispy Fried Portobello - Truffle honey, roasted garlic ranch, pickled red onion, arugula

Served with your choice of triple cooked home fries or local greens

Fried Chicken & Waffle | 20

Eggs simmered in maple syrup, toasted milk & honey butter, banana pepper hot sauce