

FEATURE COCKTAILS | 15

Mimosa

Local Sparkling Wine & OJ

Novosa

Benjamin Bridge Nova 7 & OJ

Founders' Caesar

Still Fired Vodka, House Mix, & House Pickles

Haskap Negroni

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 | 18

Peameal Bacon | Smoked Trout | Crispy Portobello

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

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, house-made hot sauce.

Breakfast Poutine | 17

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

BRUNCH

Mushroom Burger & Fries | 24

Atlantic blue dot beef patty, crispy portobello mushroom, soy mayo, pickled shitake, house-made brioche bun.
Add fried egg | 1.5

& BITES

Chef's Buttermilk Biscuits (2 | 10)

Toasted milk & honey butter, whipped 'nduja, fruit preserve.

Fresh Shucked Oysters ½ Dozen | 18

Lemon, mignonette, horseradish, hot sauce.

Prawn Cocktail (5) | 19

Mary Rose, lemon, dill pickle chips.

Fried Oysters on Toast | 21

Pork belly, garlic jam, hollandaise, sourdough.

Cubano (3) | 22

Citrus marinated pork, garlic, swiss cheese, house-made brioche bun.

Tostada (3) | 17

Beef, salsa cacahuate, mint, pickled red onion.