




BRUNCH



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	POT OF P.G. TIPS 7		
FRESH-SQUEEZED O.J.	5.25	WAKE UP WITH A MIMOSA <i>Champ & O.J.</i>	9

FAVOURITES

GRANOLA WITH YOGURT AND BERRIES <i>Locally-made with Oats, Almonds, Sunflower Seeds & Honey</i>	9.25	BERRY FRENCH TOAST <i>Strawberry Sauce & Berries</i>	13.75
OATMEAL WITH BANANAS AND HONEY	6.75	FRESH FRUIT SALAD	8.25



THE CLASSIC ENGLISH BREAKFAST
18

*Two Eggs Any Style, Applewood Smoked Bacon, Myer's Pork Sausage, Sautéed Mushrooms & Fried Tomatoes, Homemade Baked Beans & Amy's Bread
(add Irish Back Bacon - 2)*

EGGS BENEDICT

Two Poached Eggs with Hollandaise, Garden Salad & Mash of the Day

<i>Ham</i> 16.75	<i>Smoked Salmon</i> 18.25	<i>Spinach</i> 16.25
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THE BIG BEN(EDICT)
19.25

*Two Poached Eggs with Hollandaise, Smoked Salmon, Spinach & Tomato
Served with Garden Salad & Mash of the Day*

OMELETTES *Served with Mash of the Day & Garden Salad*

HUDSON <i>Ham, Tomato & Gruyere</i>	14.75	ARUNDEL <i>Bacon, Mushroom, Spinach & Onion</i>	15
ATLANTIC <i>Smoked Salmon, Tomato, Scallion & Sour Cream</i>	16	EGG WHITE <i>Sautéed Spinach</i>	15.5
WEST VILLAGER <i>Ham, Cheddar & Peppers</i>	14.75	ENGLISH BREAKFAST <i>Sausage, Bacon, Tomato & Mushroom</i>	15.75

EGGS COCOTTE
15.5

Baked Eggs, Goat Cheese, Bacon & Gruyere

BURGERS

ATLANTIC SALMON BURGER <i>Roasted Peppers & Avocado, Portion of Chips</i>	18.75	OSCAR BURGER <i>Applewood Smoked Bacon & Our Special Sauce, Portion of Chips, Choice of Cheddar, Swiss or Blue Cheese</i>	18
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BRUNCH

CROQUES

CROQUE MONSIEUR <i>Black Forest Ham & Gruyere</i>	15
CROQUE MADAME <i>Black Forest Ham, Gruyere & a Sunny Side Egg</i>	16.75
CROQUE VEGETARIAN <i>Spinach, Tomato & Gruyere</i>	16.25
CROQUE TUNA MELT <i>Spicy Tuna, Gruyere & Tomato</i>	16

SANDWICHES

TOMATO, MOZZARELLA & PESTO <i>On Ciabatta</i>	10.25
CHICKEN AVOCADO <i>On Challah Baguette</i>	10.5
DANNY'S SPICY TUNA <i>On Country Sourdough</i>	10.25
BLACK FOREST HAM & BRIE <i>On French Baguette</i>	11

SALADS

KALE AUX LARDON <i>Poached Egg, Bacon and Red Wine Vinegar</i>	13.75	CAESAR SALAD <i>Romaine Lettuce, Anchovy, Parmesan & Caesar Dressing (Add Grilled Chicken - 3)</i>	14.75
CLASSIC NICOISE <i>Mesclun Greens, Marinated Tomato, Egg, Fingerling Potato, Green Beans, Roasted Pepper, Anchovy & House Dressing</i>	18.75	CHICKEN MEDLEY <i>Grilled Chicken, Romaine Lettuce, Tomato, Celery, Egg, Olives, Blue Cheese & House Dressing</i>	19

WAFFLES

THE PURIST <i>Vermont Maple Syrup & Butter</i>	8.95	SAUCY BELGIAN <i>Strawberry & Chocolate Sauces, Vanilla Ice Cream & Fresh Whipped Cream</i>	12.5
STRAWBERRIES & CREAM <i>Strawberries, Strawberry Sauce & Fresh Whipped Cream</i>	13	BANANA SPLIT <i>Banana, Chocolate Sauce, Vanilla Ice Cream & Fresh Whipped Cream</i>	12.5

FRIED CHICKEN & WAFFLE
18.5

BEER BATTERED FISH & CHIPS
23
Fresh Cod Fish with Tartar Sauce & Lemon

BREADS

CROISSANTS		TOASTED BAGUETTE	
PLAIN	3	WITH STRAWBERRY JAM	5
CHOCOLATE	3.5	WITH NUTELLA	5.5
AMY'S BREAD & MARMELADE	5.5		

SIDES

PORTION OF CHIPS	6	HOMEMADE BAKED BEANS	6
APPLEWOOD SMOKED BACON	7	FRIED TOMATO	6
FRESH FRUIT SALAD	7.75	SAUTÉED SPINACH	7.5

CHEF CRESPEH HUERO