

Brunch

Saturday & Sunday, until 2pm

BELGIAN WAFFLES ^{VG}

berry compote, whipped cream, maple syrup + fresh fruit.

16 ³/₄ | 1/2 WAFFLE 8 ³/₄

BENNY BURGER ^{GF option}

crafted 6oz beef patty, bacon, cheese, sunny-side egg, hollandaise, avocado, onion + hashbrowns. 21 ³/₄

BREAKFAST BOWL ^{GF}

corned beef, hashbrowns, bell pepper, onion, cheese, hollandaise + sunny-side egg. 24 ³/₄

CHICKEN + WAFFLES

crispy buttermilk fried chicken breast, sunny-side egg between waffles, hashbrowns + maple syrup. 26 ³/₄

BENNIES ^{GF option}

soft poached eggs, english muffin, hollandaise, hashbrowns + fruit.

CLASSIC, prosciutto. 17 ³/₄ | single 12 ³/₄

★ BACON + BRIE, balsamic reduction, microgreens.
22 ³/₄ | single 16 ³/₄

VEGGIE, sliced tomato, roasted red pepper, avocado, asparagus, chimichurri. 19 ³/₄ | single 14 ³/₄

CORNED BEEF, green onion. 22 ³/₄ | single 16 ³/₄

CLASSIC BREAKFAST ^{GF option}

2 eggs (any style), 4 bacon, 2 toast (white or brown) + hashbrowns.
16 ³/₄ add an egg +2 add fruit cup +4

LITTLE BREAKFAST ^{GF option}

1 egg (any style), 2 bacon, 1 toast (white or brown) + hashbrowns.
9 ³/₄ add fruit cup +4

Day Drinks

MIMOSA (6oz)

prosecco + orange, watermelon, mango, or pineapple juice. 11 ³/₄

ROSÉ SANGRIA

saignee, cointreau, watermelon juice, sparkling water, blackberry + citrus.

RED SANGRIA

cabernet sauvignon, cointreau, cherry liqueur, fresh orange juice, pineapple juice, cherry, blackberry + citrus.

WHITE SANGRIA

pinot grigio, cointreau, peach schnapps, mango nectar, sparkling water, peach, blackberry + citrus.

glass (4oz) 13 ³/₄ | pitcher (12oz) 29 ³/₄

LONDON FOG

earl grey tea, vanilla + steamed milk or vegan oat milk. 5 ³/₄
lavender +¹/₂ | 1oz st. germain + 6

ITALIAN COFFEE (1oz)

amaretto, coffee, whipped cream + shaved chocolate + cinnamon.
8 ³/₄

legend: GF gluten friendly | VG vegetarian | V vegan | ★ house favourite
Please alert your server if you have any allergies