



BREAKFAST MENU

SATURDAY & SUNDAY ♦ 8:30AM - 10:30AM

Kitchen Selections

Brioche Pain Perdue | 21

Black Pepper & Honey Brioche, Caramelized Apples, Creme Fraîche, Ontario Maple Syrup

Chefs Breakfast | 23

Breakfast Potatoes, Fried Eggs, Smoked Bacon Or Sausage, Tomato, Toast

Steel Cut Oat Porridge | 18

with Brown Sugar, Golden Raisin, Toasted Almonds, Almond Milk, Maple Syrup, Local Berries

Lobster + Champagne Eggs | 32

with Soft Scrambled, Ohme Farms Radish, Fine Herbs, Toasted Sour Dough

(additional \$10 plus taxes for hotel guest on breakfast package)

Eggs Bennedict | 25

Poached Eggs, Toasted English Muffin, Hollandaise Sauce, Pemeal Bacon, Togarashi Spice

Omelette | 23

with Whipped Goat Cheese, Smoked Salmon, Pickled Onion, Fresh Herbs

Parfait | 15

House-made Granola, Wildflower Honey, Yogurt, Shaved Pear, Red Current Jelly

Sides

Breakfast Potatoes | 9

Sausage | 12

Smoked Bacon | 12

Pemeal Bacon | 12

Please inform your server of any dietary restrictions or allergies